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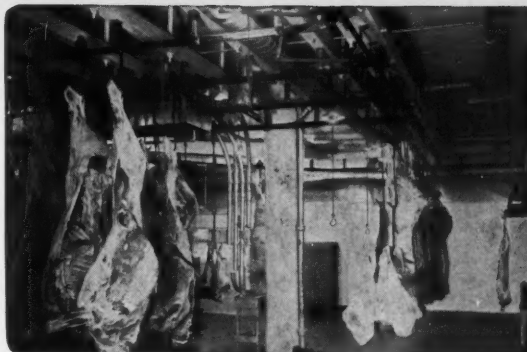
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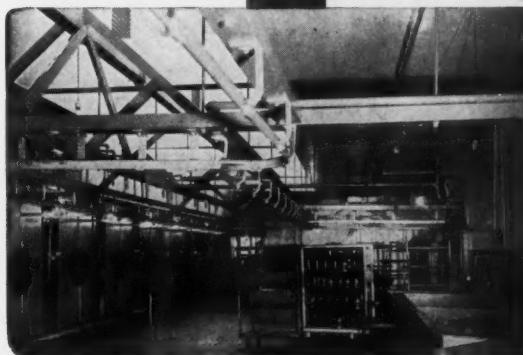


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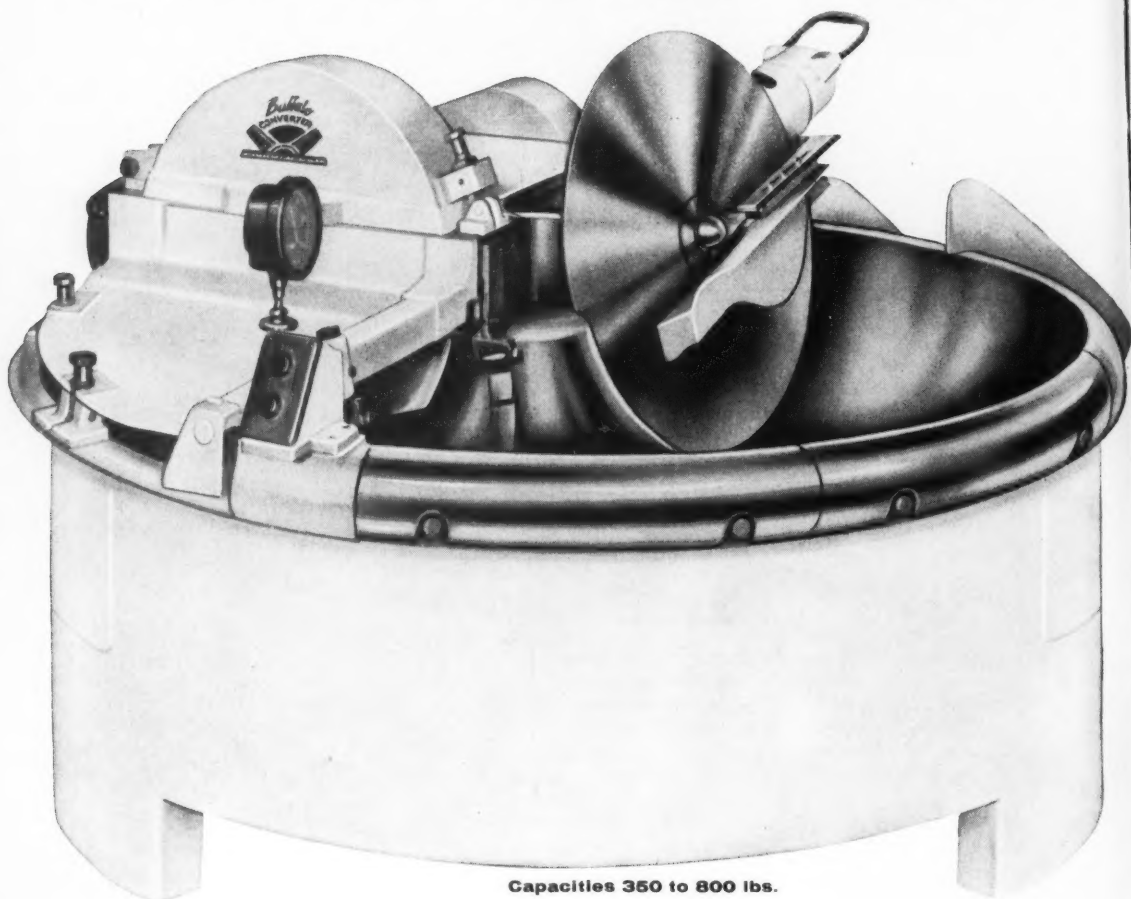
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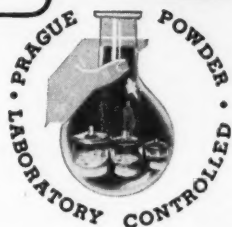
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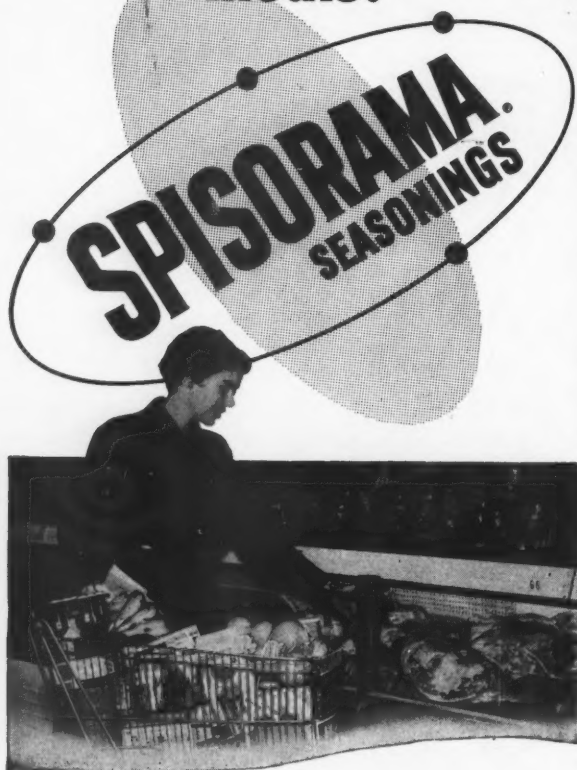
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THE NATIONAL *Provisioner*

VOLUME 133 JULY 23, 1955 NUMBER 4

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THE NATIONAL PROVISIONER

News and Views

THE NATIONAL

PROVISIONER

Vol. 133 No. 4

JULY 23, 1955

Now's The Time

If packers' financial reports for the current year do not show considerable improvement generally in comparison with results for the preceding 12 months and other recent periods, we will be about convinced that the meat industry is irreparably insulated against prosperity.

In the last 20 to 25 years the industry has experienced almost every possible unhappy and happy combination of factors in supply, demand, consumer purchasing power and state of the national economy. With a few really unexceptional exceptions, industry returns have been either so-so or poor.

Now, in a year when consumer incomes and spending are at a historical peak, when gross national product is at an unprecedented high, and when meat volume is at a level that should permit favorable economic use of plant and labor, we hope that the industry generally is going to show that it can really fish, and not just cut bait.

Moreover, we see little reason why the meat industry should be shy or demure about taking any net profits it can possibly realize. An industry net of 150 million dollars or more would be only a reasonable return in relation to dollar volume, tonnage and service rendered to American producers and consumers. It would still constitute an infinitesimal part of the nation's meat bill. Moreover, such a return would go far, by encouraging investor interest, to assure the consuming public, farmers and labor that there will be plenty of good plants to turn out and distribute meat, buy and process livestock economically and provide steady and remunerative employment.

We regard 1955 as a kind of a now-or-never year in which the industry can prove that meat packing is not a "blighted area" of American business. We're really pretty optimistic—but we're keeping our fingers crossed under the table.

A Helping Hand will be given to bacon, ham and other pork products which will be in plentiful supply this fall and winter, it was decided at a national pork promotion conference held in Chicago this week (see page 14 for further details). Producers, packers, retailers, restaurants, livestock marketing agencies, the USDA, the National Live Stock and Meat Board and press, radio and TV will participate in the advertising and merchandising effort to move more pork.

Swift & Company made no response to a request for a "substantial" wage increase by the United Packinghouse Workers of America, CIO, in the first wage reopener talks early this week. The meeting was adjourned with further discussions scheduled for "sometime in mid-August." First wage talks between the UPWA and Armour and Company were to take place late in the week.

Further wage negotiations between the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and Swift have been set for Wednesday and Thursday, July 27 and 28. An AFL spokesman said the union has not indicated the amount of increase wanted but hopes to "get into serious negotiating." First wage reopener talks between Amalgamated and Swift and Armour were held several weeks ago.

The National Brotherhood of Packinghouse Workers, independent, also met with Swift & Company this week. The union is asking for a 20c pay raise to compensate in part for workers laid off because of installation of labor-saving machinery.

"When Is a product in interstate commerce and when is it in intrastate commerce?" asks the Provision Manufacturers Association, Inc., New York City, to point up its contention that it will be "practically impossible" for New York City to enforce its regulation controlling the permissible amount of water in cured beef briskets. The New York State Court of Appeals recently affirmed the opinion of the Appellate Division that the regulation, Section 140a of the New York City Sanitary Code, is unconstitutional as to interstate commerce and valid as to intrastate commerce.

Section 140a provides that it "shall be unlawful to bring into the city of New York or to have, keep, sell or offer to sell any processed beef if it contains added water greater than 10 per cent of the weight of the meat." Regulations of the U. S. Meat Inspection Act dealing with the curing of beef briskets for bulk corned beef permit a maximum of 20 per cent of curing solution in a corned beef brisket.

The Court of Appeals in its July 8 action merely affirmed the decision of the Appellate Division without rendering an opinion of its own. The Appellate Division opinion seems to indicate, as to dealers who act both in intrastate and interstate commerce, that those products exclusively in intrastate commerce are subject to Section 140a, the Provision Manufacturers Association explained. The Association pointed out that the law discriminates against New York City processors. As the regulation now stands, a processor in New Jersey may sell a product containing up to 20 per cent of added water to a customer in New York state while a New York City processor wishing to sell to the same customer would be limited to 10 per cent of added water, the Association said.

Constitutionality of the law was challenged in a suit brought by Kansas Packing Co., Inc., with the backing of the Association. Early action in the case was reported in THE NATIONAL PROVISIONER of December 12, 1953.



VIBRATING SCREENS

How They Work For Meat Plant

PHOTO 1: Paunch manure is pumped to vibrating screen in livestock pen area. Manure is emptied through gates.

VIBRATING screens — how they are made, how they work and their specific application in the handling of packinghouse effluent — were the subjects of a talk at the tenth Purdue University Industrial Waste Conference. The speaker was W. P. Stilz, engineer in charge, vibrating screens, Link Belt Co., Colmar Plant.

The vibrating screen depends for its effectiveness on its very rapid motion which separates particles of material according to size on one or more perforated or mesh surfaces, he stated. Vibrating screens operate at speeds of 1000 to 2000 rpm in a motion of 1/32 in. to 1/8 in.

Stilz listed the following as essential for good screen vibrating performance:

1. Conveying of material retained on the screen surface. This must be done to uncover the opening so that the cloth can pass the undersize material or liquid;

2. Agitation of the bed of material

on the screen surfaces. Agitation and stratification are required to open the bed so that the fine particles or liquids can work down through the large particles and pass the opening;

3. Dislodgement of particles which stick or wedge in the opening. Particles which possess dimensions having nearly the same size as the opening will clog. The motion of the screen must dislodge them;

4. Distribution of the material in order to take full advantage of the area of the screen. The material must be distributed over the entire surface to insure efficient screening. The motion of the deck should distribute the material over the deck evenly;

5. Detention before discharge. For high efficiency, sizing or removing water from the solids, it is desirable to retain the oversizes as long as possible. The material must be moved faster at the feed end to obtain quick distribution and a shallow bed where volume is the greatest. At the dis-

charge end, where the volume is least, the rate of travel should be slowed to allow the remaining fines or liquids to be removed.

In handling packinghouse wastes, the vibrating screen has several advantages. It is compact and, when furnished with a steel tank for collecting the separated particles, is a self-contained unit. Its requirement of electrical power is nominal. It normally does not require spray water for washing the particles from the screen cloth and it can be easily installed. With its motion the unit produces drier tailings.

In describing the mechanical features of vibrating screens, Stilz stated the cloth used in sizing is pulled tightly across longitudinal steel members equipped with rubber cups. The cloth may be easily changed by loosening the tension bolts and sliding the cloth out at either the feed or discharge end.

The screen box is mounted on

PHOTO 2: Paunch manure unit with conveyor takeaway of solids.

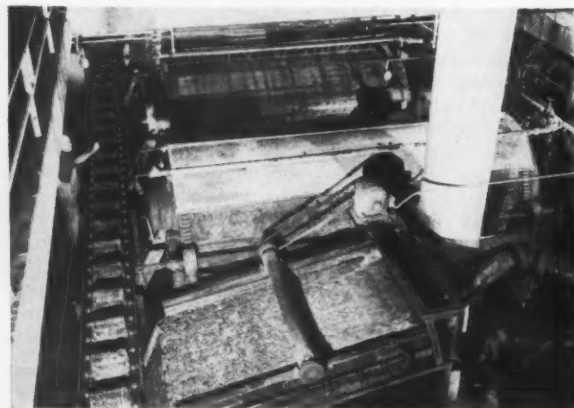
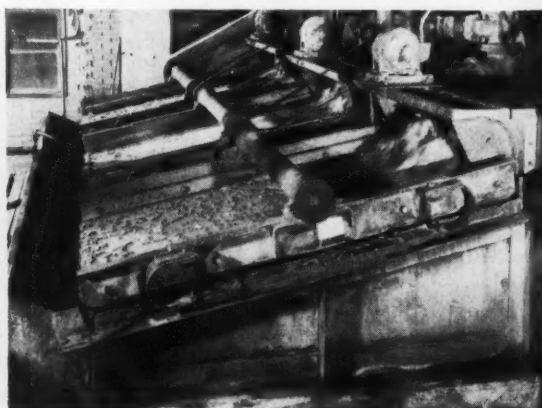


PHOTO 3: Three screens handle all effluent except manure.



springs or rubber blocks to keep the vibration from being transmitted to the supports.

Of prime importance in the selection of a proper vibrating screen is the application of the proper cloth. Capacities of liquid type vibrating screens are based on the percentage of the open area of the cloth. The cloth should be selected with the proper combination of strength of wire and percentage of open area.

If the waste solids to be handled are heavy and abrasive, wire of a greater thickness and diameter should be used to assure long life. Screen cloth is woven in a variety of materials, such as black steel, spring steel, all types of stainless steel, monel and brass wire. Normally on liquid waste applications, a type 304 stainless wire is used.

Mesh is the term used to designate the openings in the screen. Where mesh is referred to as a number it refers to the number of openings to the linear inch. The mesh is counted by starting from the center of one wire and counting the number of openings to a one inch distance. If the count does not work out to an even number, the fractional part of the opening should be specified. The actual opening between the wires is known as space.

On most applications, a double crimped square weave cloth is used. Double crimped wire is woven in a manner so as to arch the shoot wire over the wrap and then the wrap wire over the shoot. By doing this each wire forms a support for the other keeping both wires tight and rigid, thus eliminating shifting or slipping of the wire.

Several types of slotted cloths are available to give greater open area and still give strength of wire. One type has a slot approximately two times the width; others have a slot six to eight times the opening. This type of cloth is used mostly on sticky and angular materials. The material being held on two sides cannot become firmly wedged, eliminating binding. The length of the opening allows a slight spring action which aids the wires in freeing themselves of any sticky or size particles.

Stilz then showed some specific applications of vibrating screens in handling packinghouse effluent.

Photo 1 is a 20 mesh stainless steel screen cloth equipped unit dewatering paunch manure. The manure is pumped through an incline pipe into the inlet box at the rear of the screen. The dewatered manure passes over the end of the screen into the bin from which it is loaded into trucks and sold as fertilizer. The water is

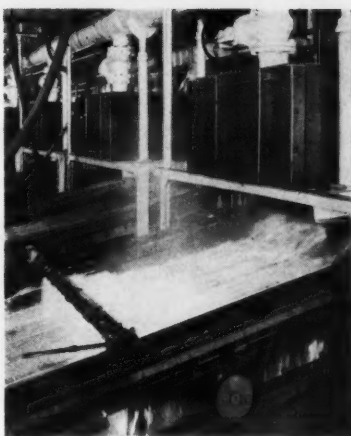


PHOTO 4: Screen cleaner in action. Traveling spray moves entire length of screen, cleaning with water under pressure.

then emptied into the local sewer.

Photo 2 is another installation handling paunch manure. The unit which has a 4 ft. x 7 ft. screen and operates at 1,800 rpm, handles 600 to 700 gpm of paunch manure. The solids are discharged into a flight conveyor which carries the material to an elevator which in turn lifts the material out of the basement and discharges it into railroad cars.

Photo 3 shows a group of three vibrating screens in the same plant which handles all the waste water from the processing plant with the exception of the paunch manure. All the effluent from the hog kill floor including the gut hasher and scalding vat is pumped to these screens. The hog kill effluent is about 500 gpm. In addition to this, the flow from the beef and sheep kill floors discharges directly into an interceptor basin equipped with a Link-Belt Straight-line collector. About 700 gpm of sludge from the interceptor basin is pumped upward and over the screens, making a total of 1,200 gpm over the three 4 ft. x 7 ft. vibrating screens. The material passing through the screens goes back to the interceptor basin and is drained off in the sewer.

The material going over the screen is collected into a trough and is flushed to a blow tank where the solids are blown to a cook tank, dried and then used as fertilizer.

On installations as shown in Photo 3, there is a tendency to get a buildup of grease on the wires, thus causing a plugging over a prolonged period. The screen can be cleaned periodically with manual brushing. It also can be cleaned automatically. Photo 4 shows an automatic cleaner in a pulp plant. The unit is set with a time cycle so it goes on at a designated time and runs for a preset time. While these

automatic cleaners normally operate with hot water, steam at 50 to 60 lbs. pressure can be used.

Vibrating screens solve waste treatment problems by removing the bulk of the minute solid materials constituting to a large measure the waste load. If any subsequent treatment is needed, the removal of the solids lessens this load.

Standardization of Live Grades Urged by Producer

The livestock producer of today has an increasing appreciation of his obligation to provide a product for the housewife when and where she wants it and at a price in line with other foods, said F. G. Ketner, Columbus, Ohio, secretary-treasurer of the Producers Livestock Cooperative Association. He spoke at the annual banquet of the recent Reciprocal Meat Conference in Chicago.

Ketner urged the standardization of grades of live animals, stating that marketing costs could be reduced greatly if animals could be sold sight-unseen. "The possibilities are wide open for small animals — hogs, calves, sheep and lambs," he said. He also called for standardized grades of meat for the benefit of the home-maker in her meat purchases.

The event, sponsored by the National Live Stock and Meat Board, attracted meat scientists from 24 states and Canada, including faculty personnel of 26 land-grant colleges and representatives of the USDA and the American Meat Institute Foundation.

At the business meeting of the Reciprocal Meat Conference, A. M. Pearson of Michigan State University, was named chairman of the executive committee, and K. R. Franklin of the National Live Stock and Meat Board was re-elected secretary-treasurer. Other members of the executive committee are J. D. Kemp, University of Kentucky; R. L. Henrickson, University of Missouri; W. J. Aunan, University of Minnesota, and T. N. Blumer, North Carolina State College.

U. S. Chamber Opposes Return to High Props

The Senate Agriculture Committee was urged by a Chamber of Commerce spokesman to reject a "turning back of the clock" to fixed price supports for basic agricultural commodities.

D. Howard Doane, chairman of the board, Doane Agricultural Service, Inc., presented the U. S. Chamber's views favoring flexible supports.



Pork from Larger Hog Runs To Get Promotional Help During Fall and Winter

PORK will get the extra promotional help needed during the fall and winter months to move the heavy supplies expected this year, it was decided at an industry-wide pork promotion conference held in Chicago this week under the sponsorship of the National Live Stock and Meat Board.

Almost all media of public information and promotion will be employed to persuade American consumers to eat more pork during a period when there will be plenty of the meat available at reasonable prices. Promotion will continue over several months, but there will probably be two peak periods of activity—one in the early fall and another around the turn of the year. These will be more exactly defined in the near future.

Participants in the conference—representatives of the government, hog producers, meat packers, chain and independent retailers, press, radio and TV, marketing agencies, restaurants and farm associations—agreed on the need for a program and pledged the cooperation of their groups.

Several of the speakers, while recognizing the need for extra effort in the current situation, pointed out that the long-term outlook for pork is not too happy and suggested that the problem should be attacked from several angles, one of them being the meat type hog (see page 41).

SUPPLIES: The supply picture was drawn for the conferees by True D. Morse, Under Secretary of Agriculture, who predicted that a lot of pork is to come to market, starting fairly soon. Beginning in August, increasing numbers of hogs will be marketed from the 9 per cent larger spring pig crop. The Department of Agriculture expects the slaughter rate to increase faster during September and October

than last year. By October, it may show a very sizable gain over a year earlier. However, by December, slaughter may be only a few per cent above last December.

Morse said that July through December hog slaughter will probably total 10 to 12 per cent more than in the same period of last year. Meanwhile, supplies of beef and other meats are expected to continue at about the same level as last year. Prices of hogs will be lower, but no price collapse is expected, although values may reach levels that allow producers no safety margin.

HOPEFUL: Stating that the Department is not discouraged by its appraisal of the situation, the Under Secretary told the group:

"We will have a plentiful supply of good food, and we should take full advantage of the opportunity to sell people more bacon, ham, pork chops, sausage and other pork products. It can be done at profitable prices for farmers if there is effective promotion of pork sales. The people of America have the highest levels of personal incomes ever enjoyed. They are living well. They can afford even more good things to eat—especially healthful nutritious meats. People have money with which to buy—and you know how to stimulate the demand."

Taking a look at the overall long-term situation, Morse commented:

"In 1949 consumers spent 2.5 per cent of their incomes for pork. Last year they spent 2.0 per cent. Much more beef is available now, which is one reason for the decrease. There have been some shifts of population out of pork-eating areas. Fat cuts of pork have become less popular. Finally, inflation in the economy has ended and less of the consumer's dollar is spent for all meats now than during the first few years after the war."

WARNING: Spokesmen for hog producers and agriculture stressed the point that a marked decline in hog values would probably bring about a sharp cutback in production. Charles B. Shuman, president of the American Farm Bureau Federation, warned, also, that sliding hog prices would generate agricultural pressure for government price fixing. While favoring self-help programs by livestock producers and others, Shuman rejected any elaborate meat campaign which would involve "check-offs" on all livestock sold and would create a large fund to be spent by advertising agencies. He also asserted that a pork drive would and should increase consumption of all meats rather than pork alone.

"Early and light" should be the watchwords in moving hogs this year, according to several producer and marketing agency representatives. Farm organizations, such as the American Farm Bureau Federation, will aid the campaign by informing their own members on the situation so that they can help locally and regionally, and will work with the Meat Board and other agencies in arranging meetings, disseminating publicity, etc.

PACKERS' PLANS: President Wesley Hardenbergh of the American Meat Institute reported that the association is well along with plans for publication and point-of-sale advertising to push pork during the fall-winter. Pointing out that there are both pluses and negatives in the situation, Hardenbergh noted that Institute surveys have revealed a disquieting lack of appreciation of pork in the consuming public. Too many people, he said, rate pork too low in nutritional value, digestibility, etc.

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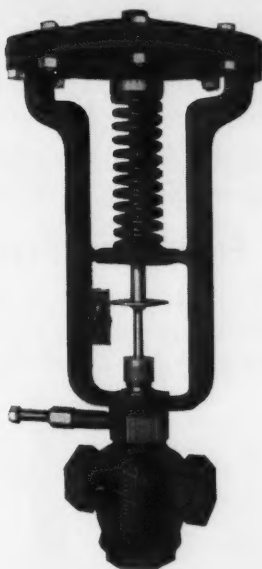
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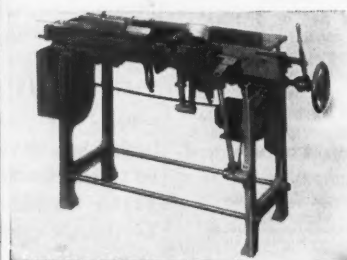
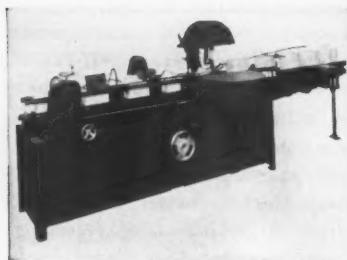
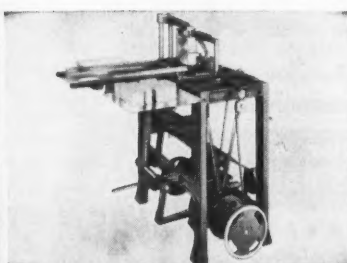
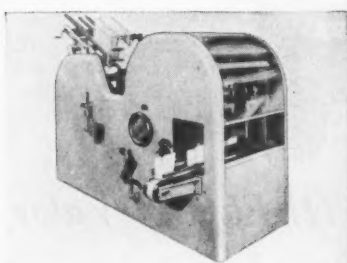
9% Increase in Hog Crop to Require Increased Lard Packaging Efficiency

Hog plants will hum during fall, winter and spring in processing and packaging an increased volume of pork and pork products, according to latest U.S.D.A. reports. Over 100,000,000 head are expected for 1955—a 9% increase over 1954.

How much strain will this place on your present lard packaging equipment? Now is the time to check.

Peters Equipment Provides the Answer

With increased production required, you may pay for new Peters packaging equipment in just one season. It certainly pays to investigate.



Upper left) Peters Model SE Carton Forming & Lining Machine, operates at speeds up to 120 cartons per minute; lower left) Model CCY-L Carton Folding & Closing Machine, handles up to 120 or more cartons per minute. Upper right) Peters Junior

Carton Forming & Lining Machine, and, lower right) Junior Folding & Closing Machine; both operate at speeds of 30 to 40 cartons per minute. All machines shown are capable of handling 1/2 lb. cartons up to 4 lb. cartons.

Peters MACHINERY COMPANY
4704 Ravenswood Avenue
Chicago 40, Illinois

for complete information,
write, phone or wire

ers Association will aid the pork promotion program in every possible way, their spokesman, John A. Killick, suggested that adoption of a policy of "slice it thicker" by packers, retailers, restaurants and consumers would be an easy way to insure consumption of millions of extra pounds of ham, bacon and other pork meats. He recommended also that the medical profession should be shown the fallacy of banning pork from the diet on the slightest pretext.

L. Blaine Liljenquist of the Western States Meat Packers Association said that the organization is developing posters on pork to be used on members' trucks during the campaign period, and will alert regional retailers to plans and opportunities. Liljenquist asserted that western packers are especially interested in meat type hogs and are eagerly combing the midwestern markets, premium in hand, to get such animals. He suggested that packers, wholesalers, retailers and others should sit down and work out standards for trim on pork cuts so that these could be applied universally at meat plants.

Executives of national and large midwestern packing companies reported that their firms will give increased advertising and merchandising emphasis to pork during the coming months. They stressed the need for extra promotional effort early in the fall and following the holiday season. It was indicated that packers will have an excellent opportunity to push hams for Christmas if they make their plans and begin selling activity early.

RETAILERS: Timing will be an extremely important factor for most effective pork promotion this year, it was pointed out by chain, super market and independent retailer representatives. Other high protein foods, such as beef and broilers, will be plentiful in coming months and the pork effort should be scheduled so that dealers can push the meat in concert, with maximum aid from outside promotion and publicity, and without interference with other merchandising activities.

Several spokesmen from the retail field asserted that dealer cooperation will be most whole-hearted if the campaign is designed "to make the cash register ring." They declared that retailers are under continual pressure to promote something. Concentration of industry effort during one or more peak periods, with the expectation of some carryover in results, was held to work the best.

One chain store representative stressed the fact that pork prices have been and are in a most favorable

position in and prices pressed the could get ditions p

Spark agency for tion activ Stock and general n presided

Pork v Board's l represent and dem Pork cut moted in fairs and Board w winter. T ices to m tons, ins products tion, in consumer

The P a 14-mi movie, which is industry schools,

Purvey Miami

The National Restaurant held O Hotel, ciation nual ba evening

Ralph Chicago meeting Grill M chairma

Office president can F chairm lack, S cago; Paul A Inc., M tive v Charle Inc., C tive v ker, F Milwa L. Ru Harol

Retail

The Meat 70th throu Cleve

position in relation to 1954 pork levels and prices of other meats, and expressed the hope that the campaign could get underway while such conditions prevailed.

Spark plug and coordinating agency for much of the pork promotion activity will be the National Live Stock and Meat Board. The Board's general manager, Carl F. Neumann, presided at the meeting.

Pork will get top billing when the Board's home economists and other representatives stage cooking schools and demonstrations in coming months. Pork cuts and lard will also be promoted intensively at the many state fairs and other meetings at which the Board will exhibit during the fall and winter. The Board's information services to newspapers, radio and TV stations, institutions, etc. will stress pork products and dishes and this information, in turn, will be passed along to consumers all over the country.

The Board has recently completed a 14-minute color and black-white movie, "Pork Around the Clock," which is being made available to the industry for TV use, demonstrations, schools, etc.

Purveyors to Convene in Miami Beach Oct. 23-26

The 13th annual meeting of the National Association of Hotel and Restaurant Meat Purveyors will be held October 23-26 at the Sea Isle Hotel, Miami Beach, Fla., the association announced this week. The annual banquet is set for Wednesday evening, October 26.

Ralph Westerfeld of Westerfeld's, Chicago, is chairman of the annual meeting committee, and Sam Stein, Grill Meats, Inc., Sandusky, Ohio, is chairman of the speakers' committee.

Officers of the association are: president, Hy J. Tanenbaum, American Provision Co., Los Angeles; chairman of the board, Bernard Pollack, Stock Yards Packing Co., Chicago; first executive vice president, Paul A. Spitler, Debragga & Spitler, Inc., New York City; second executive vice president, Al Nathanson, Charlestown Packing & Provision Co., Inc., Charlestown, Mass.; third executive vice president, Clarence J. Becker, Becker Meat & Provision Co., Milwaukee; secretary-treasurer, Harry L. Rudnick, Chicago, and counsel, Harold Widett, Boston.

Retail Group to Meet

The National Association of Retail Meat and Food Dealers will hold its 70th annual convention July 31 through August 3 at the Statler Hotel, Cleveland.

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TERMINAL WAREHOUSE**

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- ✓ MINIMUM MAINTENANCE!

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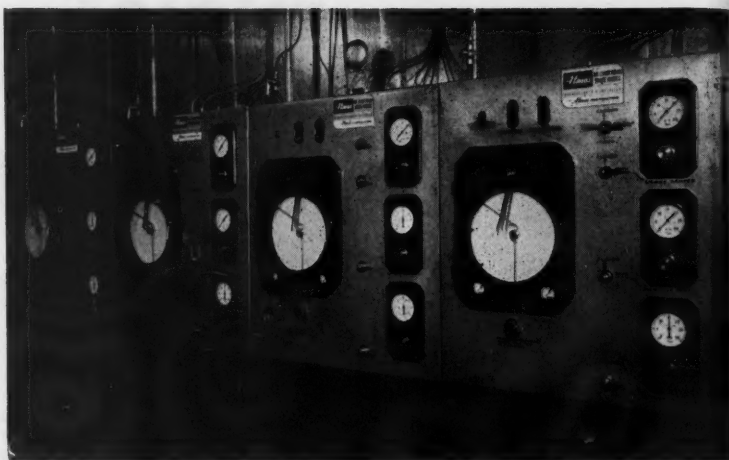


Photo courtesy New England Provision Co.

LOOK TO ATMOS for the answer to all your smoked meat problems! More and more packers now rely on **ATMOS** exclusively . . . because all the plus-advantages of **ATMOS SMOKEHOUSES** add up to make the "Original" smokehouse the best buy for Mr. Packer's smokehouse dollar.

Write today for the complete **ATMOS** Story detailing all the extra advantages that are yours when you install **ATMOS** in your plant. **ATMOS** Smokehouses and Smokehouse Equipment are backed by more than a quarter-century of engineering and manufacturing experience.

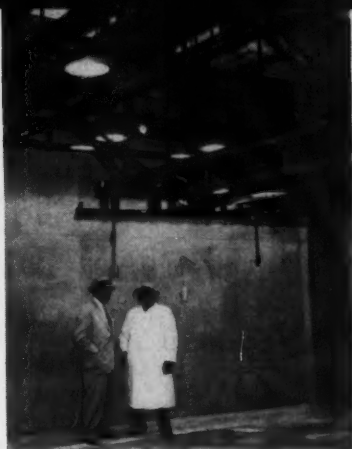
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ARTHU



EXTERIOR of the new plant at Buffalo; plenty of dock space helps the customers.



EVERETT Horlein with Wallace Sabean of the Boston Tram Rail Co.

Small Beef Plant Built for Service

SEVERAL service ideas have been incorporated in the small, modern beef slaughtering plant recently constructed for Everett C. Horlein & Son, Inc., at Buffalo, N. Y. Product flow is designed for continuous movement of livestock and finished product from the fully enclosed livestock pen-scale section (see photo) to the holding cooler and the adjoining loading dock.

Management, under Everett C. Horlein, president, elected to use Gebhardt ceiling units in its refrigeration system. Installed by Mollenberg Betz Co., the system incorporates a plenum for better air distribution. The Gebhardt units are located above the two-level rail system installed by Boston Tram Rail Co. Chilled air circulates

downward from a free-pressure area over the whole carcass. This downward air movement results in a properly chilled carcass. Back pressure and humidity regulators on the units keep product shrink at acceptable limits to give the carcass a dry feel.

The rail system features a two-height level to permit holding beef and small stock in the same cooler. Designed by Boston Tram Rail, the system is steel supported for maximum bearing strength and minimum space utilization. The track system connects the beef and small stock sections of the coolers. Overflow from the beef side, after chilling and quartering, can be railed into the small stock area for efficient operations.

The plant, although small, has three

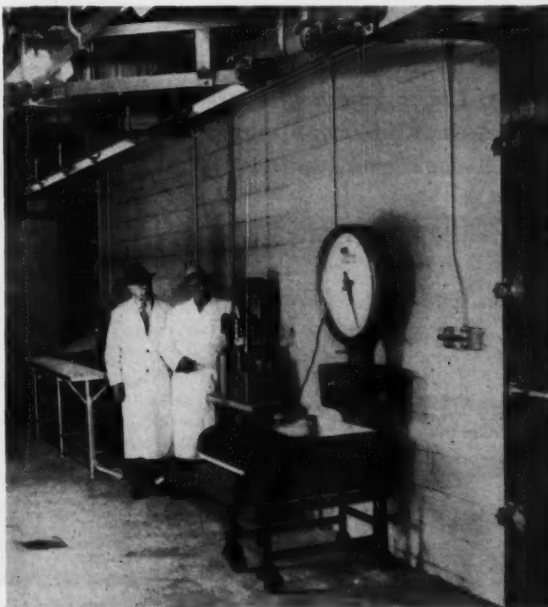
loading docks. Everett Horlein, president, says this assures prompt service to customers who do not like nor have the time to be kept waiting.

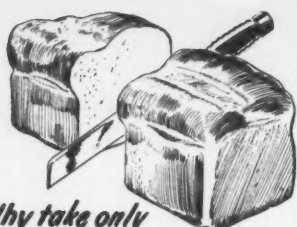
Efficiency at the loading docks is also maintained by the use of two Howe scales. The scales, one rail and one large platter, are located centrally to track spurs and interconnecting switches. Once rail product is scaled it can be routed away from the scale to facilitate further product weighing. Since buyers frequently proceed to bargain on scaled product, this rail system permits a steady flow of product for other customers. Now there is no waiting while the man at the head of the line makes up his mind, says Arthur Seibert, head of

[Continued on page 26]

ARTHUR SEIBERT and Clement Horlein inspect first carcass.

SHIPPING ROOM is designed to speed movement.





*Why take only
half a loaf*

HOT Summer days are Hot Times for more Meat Loaf Sales!

Don't lose sales because of lack of pans and processing time.

Use economical BAKE-RITE PAPER PANS. They double your loaf capacity without costly investment in expensive metal pans, and each paper liner costs you less money than the cost of washing a metal pan.

We'll gladly send you liberal samples for tests.

B.F.M. is headquarters, too, for super duper Loaf Formulas and Seasonings.

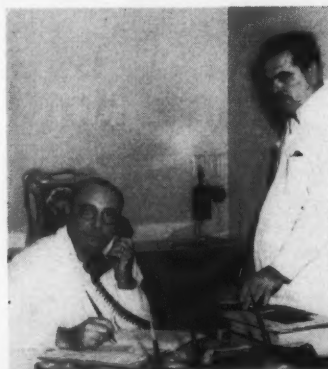
Don't be satisfied with half a loaf. You can get more profitable loaf business . . . and we'll show you how!



**BASIC FOOD MATERIALS, INC.
VERMILION, OHIO**



Cuban Packing Firm in 10th Year



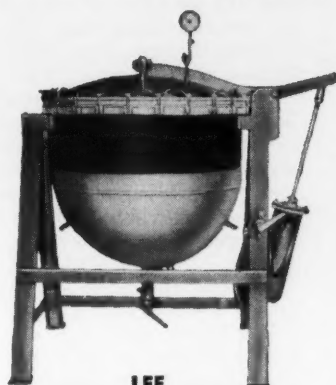
Compania Empacadora La Union S. A., located at Camaguey, in the heart of Cuba's cattle raising area, celebrates its tenth anniversary in December. Its modern, reinforced concrete plant (see above) houses a killing floor, canning room (below) and sausage department (bottom photo) and coolers and freezers. Products include vienna sausage, frankfurts in tomato sauce, tasajo, ham spread, salchichon and mortadella. In photo at left (seated) is Miguel Angel Hernandez, president, with Perfecto Rodriguez Samper, office manager.



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**MEAT and POULTRY
PROCESSING**



**LEE
PRESSURE COOKER**

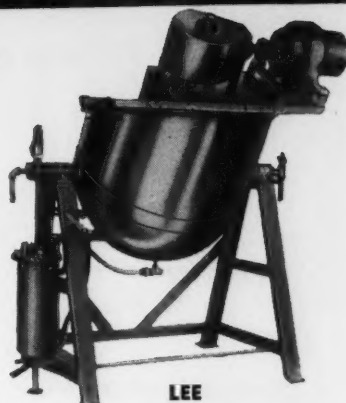
- Saves 75% of open cooking time
- Increases yield
- Assures better flavor



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DOUBLE-MOTION MIXING KETTLE**

- For Gravies, Sauces and fillings
- Assures perfect mixing
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Hydraulic-operated cylinders assure positive control and safe and easy operation.



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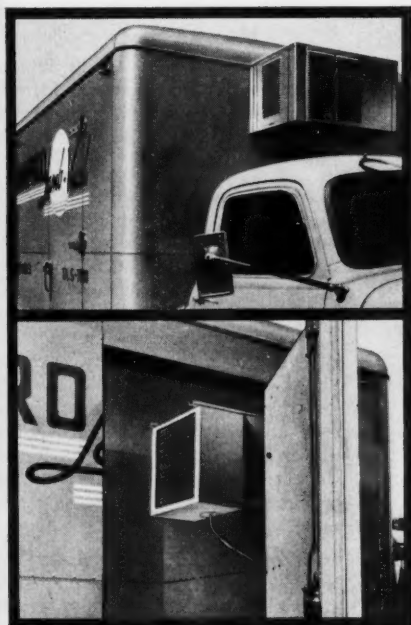
- Output of 1200 lbs. per hour
- Needs only one operator
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MODEL
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For 6-8-10 ft. insulated truck bodies

MODEL
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355 lbs

For 10 to 14 ft. insulated truck bodies

Your trucks carry more meat with Rovon refrigeration. Compact Rovon equipment is lighter. Takes less room. No ice. No hold-over plates. Constant 35-40° refrigeration 24 hours a day extends deliveries—means more profit from fresher, better-looking meat. For details, write today to:

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- Constant 24-hour refrigeration
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Greaseproof protection from meat fats and juices is the basic quality you get with Rhinelander glassine and greaseproof papers... protection from stains and grease seepage... plus retention of all those desirable flavors.

Printability—glassine and greaseproof are easy to print. Their rich appearance offers a pleasing background for colorful packages enhancing the appearance and giving *buy-appearance* to your product.

Economical—you'll find these wonder-working papers low in cost... economical to work with. Their versatility, too, gives many advantages over other types of packaging materials. They are dense, tightly formed papers of good strength and durability, which will operate at high speed on automatic equipment.

Test them for yourself...
write for samples today, stating application



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28 States Liberalize Jobless Benefit Laws

At least 28 states have enacted bills liberalizing unemployment compensation laws thus far this year, with the latest including California, Connecticut, Michigan, New Jersey, Ohio, Texas and Wisconsin.

Such measures were approved earlier in Arizona, Arkansas, Colorado, Delaware, Idaho, Indiana, Iowa, Kansas, Maine, Minnesota, Montana, Nebraska, New Hampshire, New York, Oregon, Pennsylvania, Rhode Island, Tennessee, Utah, Vermont and Washington.

No legislative action has yet been taken, however, to integrate state jobless benefit laws with new guaranteed annual wage plans of the Ford and General Motors types and, with only a scattering of legislatures still in session, no widespread consideration of this issue by state lawmakers appears likely until next year and 1957.

Among the more recent legislative and administrative developments with respect to unemployment compensation, as reported from state capitals throughout the country, are the following:

CALIFORNIA: A bill enacted by the California legislature increases the maximum weekly unemployment benefit from \$30 to \$33, boosts the high quarterly earnings required for such maximum from \$780 to \$840; increases minimum total wages required to establish a valid claim from \$300 to \$600; and increases the penalty for making a false claim to ineligibility for ten weeks rather than five weeks.

CONNECTICUT: A bill increasing maximum weekly unemployment benefits from \$30 to \$35 a week was enacted by the Connecticut legislature.

MICHIGAN: A bill enacted in Michigan increased maximum weekly unemployment benefits for those with dependents from \$42 to \$54 a week, but made no change in the \$30 maximum for single workers.

The legislation also eliminated the so-called "death penalty" clause, wiping out the work credits of workers who quit a job, take another and then are laid off by the second employer. The new law also broadened the act to apply to employers of four or more persons, instead of eight or more.

NEW JERSEY: Bills enacted by New Jersey legislature included a measure increasing maximum weekly

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unemployment benefits from \$30 to \$35.

OHIO: A bill enacted by the Ohio legislature boosted maximum unemployment benefits from \$30 to \$33 per week for 26 weeks, and the maximum allowance for dependents from \$5 to \$6.

Rejected by the Ohio Senate and sidetracked for interim study was a proposal to revise the state unemployment compensation law so that laid-off workers would not have guaranteed wage plan payments deducted from state jobless benefits.

TEXAS: A bill enacted in Texas boosted unemployment benefits from \$20 to \$28 a week. It also prohibits paying benefits to any person unemployed because of refusal to cross a picket line. The measure also prohibits benefit payments to persons unemployed because of a strike called by a union of which they are a member, either within Texas or without.

WISCONSIN: A bill liberalizing unemployment compensation benefits and broadening the coverage of the law to employers of four or more, instead of six or more, was enacted in Wisconsin. The bill boosts maximum weekly benefits from \$33 to \$36 a week.

AOCS Offers Short Course On Analytical Techniques

Topics to be covered in the 1955 short course on analytical techniques August 1-5 at the University of Illinois, Urbana, are announced in the July issue of the *Journal of the American Oil Chemists' Society*. S. E. Tierney of Swift & Company, Chicago, is program chairman.

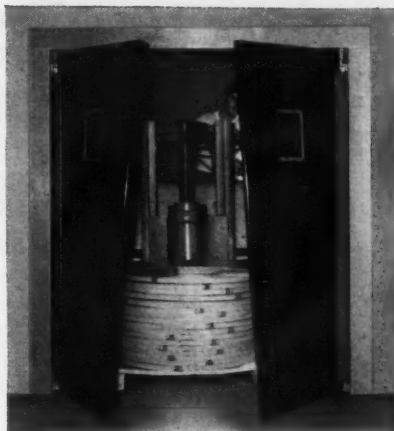
The subjects will include sampling, determination of impurities, loss determinations, color and bleach methods, melting, solidification, consistency, flavor evaluation, stability and rancidity, performance testing, X-ray spectroscopy, ultraviolet spectroscopy, infrared spectroscopy, dilatometry, chromatography, fractional distillation and fractional solvent crystallization.

Also, Craig countercurrent extraction, microscopy, instrumental analysis, statistical methods, measurement of chain length, measurement of unsaturation, determination of hydroxyl groups, determination of triglyceride structure, process control, and establishment of specifications and standards.

Registration fee for the short course will be \$50, and board and room will run about \$35. Application forms may be obtained from the Society at 35 E. Wacker dr., Chicago 1.

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Between refrigerators and packing rooms, loading docks and warehouses save time and money, expedite materials handling. They're flexible, lightweight, economical, safe, double-action.



Check these advantages! . . .

- REDUCE NOISE, INDUSTRIAL FATIGUE, INJURIES TO PERSONNEL
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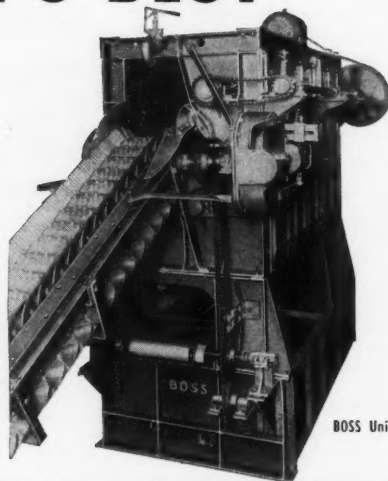
reputation
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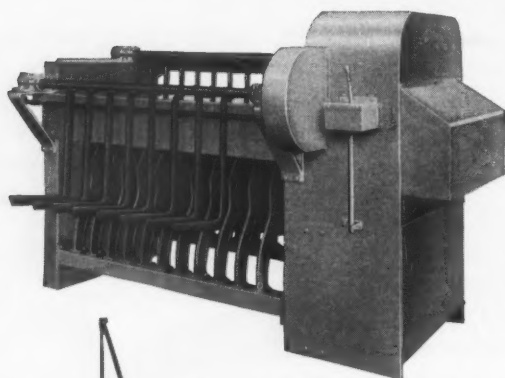
WHEN IT'S BOSS IT'S BEST

CHAS. G. SCHMIDT

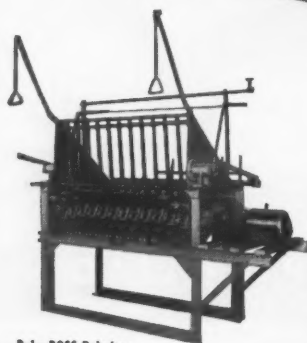
"BOSS" dehairers are built in sizes to fit your plant; but large or small they dehair hogs clean and fast. The same sturdy construction goes into small machines and large machines alike. They're built for a lifetime of service and the cost of operation is low. Adjustment and maintenance points are easily accessible, and replacement parts are carried in stock. All motors are standard. Efficiency and stamina have been proved by years of operation in packing plants all over the world. A list of users is available, ask for it when considering the purchase of a dehairer.



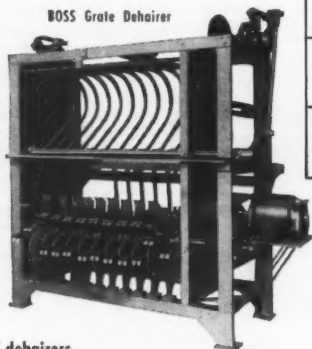
BOSS Universal Dehairer



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BOSS Grate Dehairer

	Capacity Per Hour	H.P.	No. of 4" Belt Scraper Stars	Method of Charging and Discharging	For Extra Large Hogs
No. 121 BOSS Universal Dehairer	200	20	Upper Shaft 20-6 point—Lower Shaft 20-10 point	Continuous U-Bar Conveyor Feed	Upper Shaft 20-6 point stars Lower Shaft 20-10 point stars
No. 150 BOSS Hydraulic Dehairer	125	10	12-4 point	Hydraulic Grate Lift	16-4 point stars
No. 46-B BOSS Grate Dehairer	120	10	12-4 point	Mechanical Grate Lift	
No. 35-A Baby BOSS Dehairer	60	7½	12-4 point	Manual Grate Lift	
No. 145 Cincinnati Dehairer	20	2	11-3 point	Manual Grate Lift	



"The Cincinnati"

For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling equipment, including plant layout, address

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
102 BLADE STREET CINCINNATI 16, OHIO

Tomorrow

YOU WILL LIVE WITH TODAY'S DECISIONS . . . BEST BUY BOSS



BOSS

CHAS. G. SCHMIDT

JUMBO U DEHAIRER

DESIGNED TO DEHAIR CLEAN and FAST • 1000 per HOUR

The U bar hog dehairer is a 1916 "BOSS" invention. Present models incorporate all of the advantages which have been devised through the intervening years by the "BOSS" staff of hog dehairing specialists.

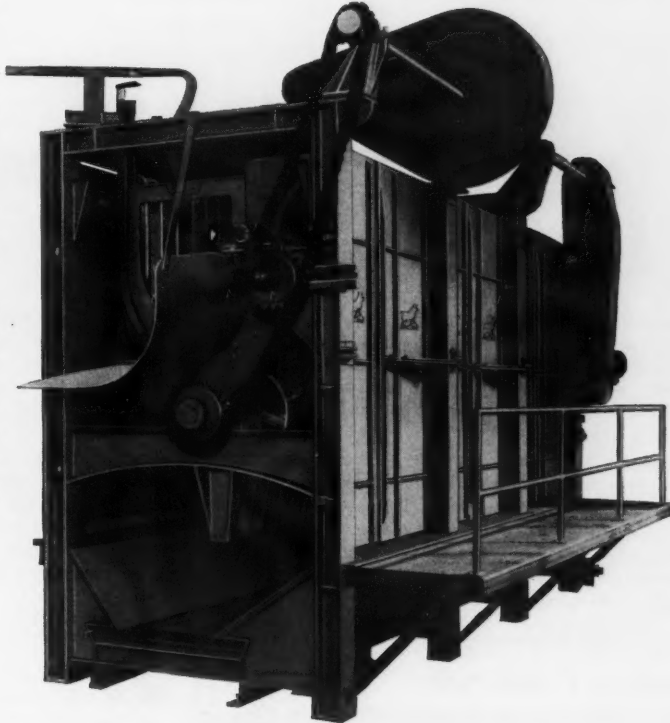
U bars are wide, long, and heavy. Overlapping side flights attached to conveyor plates prevent side friction and insure quick, positive delivery of hogs from tub into machine.

Frame and panels are of cast iron. Panels are heavily ribbed on outside to prevent warping, but smooth inside providing no ledges for attraction of corrosive scurf and moisture.

Motor mounted on top of dehairer drives machine thru roller chain to drive shafts. The drive to hair conveyor shaft is thru roller chain and bevel gears, and operates independently.

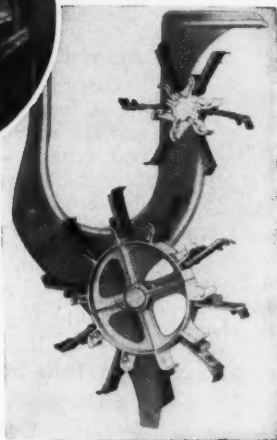
The lower shaft with ten point scraper stars runs at 55 RPM; the upper shaft with six point scraper stars runs at 100 RPM. Both shafts turn in the same direction.

Spray pipes for spraying hogs with hot water are provided; a recirculating hot water box can be incorporated if desired.



Discharge end showing heavy U bars and spiral formation of belt scrapers.

Jumbo U bar with 10 point star on lower shaft and 6 point star on upper shaft.



All adjustment and maintenance parts easily accessible.

Replacement parts from stock.

Motors are Standard.

Designed for low-cost operation.

Plant layouts are available.

Starting engineers may be provided.

Equipment for the entire plant.

User list on request.

For complete details address

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
102 BLADE STREET CINCINNATI 16, OHIO

Tomorrow

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Operations

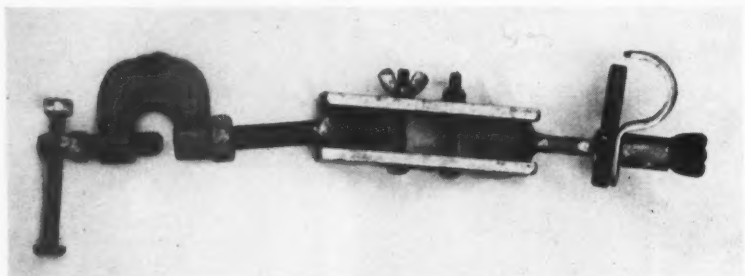
Flexible Clamp Cuts Accidents, Speeds Cleanup

Use of a clamp to hold the hot water hose in a fixed position during washing operations has contributed to employee safety and helped speed slat conveyor cleanup, says Howard Rebholz, safety director at Rath Packing Co., located at Waterloo, Iowa.

Formerly cleaning consisted of di-

turning only to change the hose position. The very hot water and extremely high pressure made the unattended hose a safety hazard. With variations in line pressure, a poorly secured hose swung about or whipped loose and endangered workers in the vicinity.

After a few scalding accidents, the clamp shown above was devised. Now



AN APEX CLAMP, with an opening of $\frac{7}{8}$ -in., anchors the device to a solid structural member. The conduit hanger, $\frac{1}{2}$ -in. in diameter, holds the hose. A $\frac{1}{4}$ -in. steel plate grips two $\frac{1}{4}$ -in. steel balls, one on each end. These balls act as pivots and are welded to two 3-in. steel arms. Two steel bars, $\frac{1}{2}$ -in. long, hold the balls in position and are tightened by a lock-nut winged screw. The hose is clamped against a $\frac{2}{2}$ -in. base by a screw.

recting a hose at the opening of the conveyor end to hose the face and sides of slats simultaneously. Because of the drudgery involved, cleanup employees tied the hot water hose to a fixed object and left it unattended while they went about other jobs, re-

the flexible clamp holds the hose in any fixed position and prevents whipping. Designed similarly to a swivel type clamp used for positioning multiple photographic flash units, the clamp can be assembled in any machine shop.

Small N. Y. Beef Plant

[Continued from page 19]

beef sales activities for the company.

Lighting in the cooler is supplemented by a bank of spotlights beamed at the carcasses. (see photo). This additional lighting, say Horlein, eliminates shadows caused by rumps of well-finished carcasses. The spotlights give an overall illumination of the finished product.

The plant, built in accordance with federal specifications, is constructed of waterproof cement block, glazed tile and cork insulation. Insulation was furnished by United Cork Companies. The office is located in front of the plant and provides an excellent view of the loading dock area.

In 1915 Horlein, a 40-year veteran of the meat industry, assumed management of the slaughter business founded by his father. Horlein, who is also livestock buyer, is now teaching his son, Clement, the fine points of livestock buying and selling. Other members of the progressive manage-

ment team are Clayton Herman, in charge of small stock sales, and Arthur Seibert, head of beef sales.

This Russian Show Hog Should Be in a Museum

The 12 American farmers now touring Russia were amazed at the size of the hogs on exhibit at the agricultural fair in Moscow.

Ralph Olson of Ellsworth, Iowa, a member of the group, said they saw a hog six years old weighing 1,174 lbs.

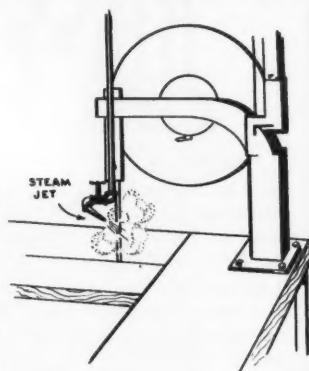
In a dispatch written for the United Press, Olson pointed out that hogs that big would make pork chops about a foot long and giant hams that would be unsalable in the U. S. because of their lower quality.

Would Lift Travel Tax

A bill (S 2548) to exempt shipments of livestock from the tax on transportation was introduced in the Senate by Senator Dirksen (R-Ill.) of the Finance Committee.

Hot Blade Cuts Better

Several western plants which have experienced difficulty in cutting chilled pork with a band saw now heat the blade



to ease the operation. Steam at house pressure is brought through a $\frac{1}{4}$ -in. line to a fixed nozzle which ejects a thin jet of steam against the blade. A valve in the $\frac{1}{4}$ -in. line is cracked a little to feed steam to the nozzle.

L. A. Getting Reactor

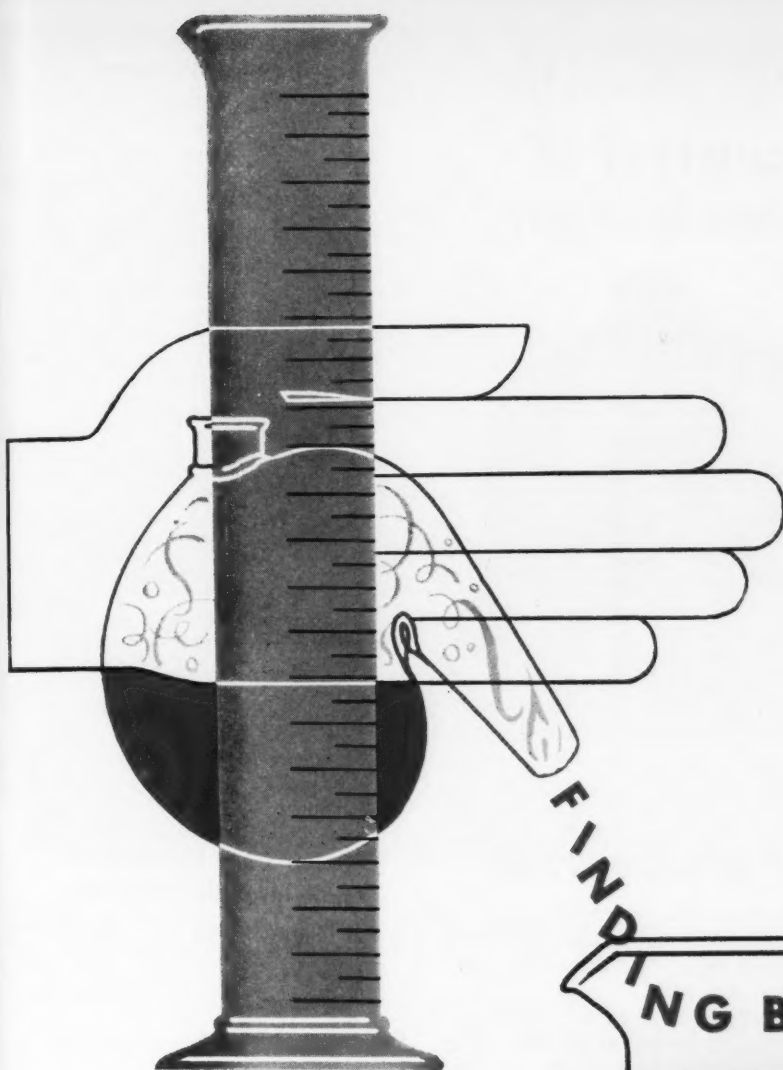
An atomic energy reactor to be built for the University of California at Los Angeles Medical Center will produce radiation for experimental sterilization and preservation of food as well as for cancer therapy. The reactor, expected to be completed within one year, will be built by the nuclear engineering and manufacturing division of North American Aviation, Inc., Los Angeles.

Animal Foods Prepared

Canned food and canned or fresh frozen food component for dogs, cats, and like animals, prepared under federal inspection and certification in May 1955 amounted to 34,821,245 lbs., according to the U. S. Department of Agriculture. June 1955 output was 34,164,321 lbs. These compared with 36,401,482 and 33,402,959 lbs. in the same months, respectively, last year.

Film Tells Story of Salt

First prize for the best slide film sales presentation, "Salt by International," was awarded to International Salt Co., Inc., by the National Visual Presentation Association. The film depicts production and refinement of salt and examples of its many thousands of uses.



FINDING BETTER WAYS

Our unceasing search for better ways to cure, flavor and season meats, has led to many notable advances in food technology.

The scientific know-how gained in our research activities over the years, and our long experience in meat processing methods and techniques, are at the service of the meat industry.

PRESERVALINE

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

SINCE 1877 ... HOME OF PRESCO PRODUCTS

JULY 23, 1955

27

New type Patapar... for **positive control of grease penetration**



Stops oil and grease crawl

This special new type of *Patapar Vegetable Parchment* is light in weight, yet so grease-proof that oil placed on it stops right there. The oil does not spread or crawl over the surface. It does not "wet" the Patapar. It does not seep through.

For products with high content of grease, fat or oils, this special Patapar provides a low cost packaging material that stays clean, stainless — helps prevent rancidity. Butter, bacon, hams, sausage, fresh and canned meats, lard, margarine are a few of the products protected in its clean, strong folds.

High WET-STRENGTH, too

Where there is grease, there is usually moisture — Patapar has the answer for that, too. It has the same permanent, high wet-strength that is inherent in all the many types of Patapar Vegetable Parchment.

Send for samples

We'll gladly send you samples for testing. Write today, telling the application you have in mind.

Patapar®
Vegetable Parchment
HI-WET-STRENGTH • GREASE-RESISTING

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1895



Packaging Short Course Planned for Engineers

The 1955 "Short Course" of the Society of Industrial Packaging and Materials Handling Engineers, New York City, will be held September 19-21 under the joint sponsorship of the Society and New York University at the N.Y.U. College of Engineering.

The course will be the most comprehensive in the Society's ten-year history, according to Dean Wilbur McKee of the University and Allyn C. Beardsell of Container Laboratories, Inc., who headed the planning committee.

Subjects to be covered will provide engineers with an intensive review of the basic technical principles used in packaging and materials handling, a survey of modern application of these principles, a summary of recent developments in the field and reports of current research projects.

There will be a one-day session of special interest to management, pointing out the relation of packaging and materials handling engineers to other departments within an industrial organization. Also scheduled is a one-day conference on consumer packaging and its importance to modern merchandising.

Group Calls for Improved State Inspection Programs

Improved state meat and poultry inspection programs have been recommended by the President's Commission on Intergovernmental Relations.

Only a few states operate meat inspection systems patterned on the national program and in many there is no statewide scheme of control, the 25-member commission said in a report to President Eisenhower.

"Precisely because most consumers think that all meats are inspected, there is greater need for supplementary systems of control within the states," the report stressed.

Humphrey Urges Cut in Rapid Tax Write-Off Plan

A drastic restriction in the rapid tax amortization program was recommended this week by Treasury Secretary George M. Humphrey.

"From now on it should be used only sparingly and very rigidly and strictly confined to direct war-requirements applications," he told a House government operations subcommittee. The accelerated tax write-off is "an artificial stimulus of a dangerous type," the Secretary said.



Three blade mutator shaft for Vogt Continuous Freezer.

▲ Vogt Continuous Freezers at Country Club Ice Cream Co., Paterson, N. J.

How stainless meets design requirements for intricate freezer parts

Resistance to the corrosive attack of strong cleaning solutions . . . and freedom from product contamination are but part of the reason why the scraper blades in these Vogt Freezers are made of stainless steel. Besides this requirement, the blades must be of the right hardness to take and hold a keen edge.

In their search for a material possessing both of these properties, the Cherry-Burrell Corporation, manufacturers of these continuous ice cream freezers, tried Crucible stainless steel, type 410. This straight-chromium grade has proved to be the most satisfactory material for this use. For 410 type stainless not only fights corrosion satisfactorily, but never harms the flavor or quality of the delicate dairy products it touches. And its high hardness and toughness mean that the

scraper blades hold a sharp edge longer and require less frequent sharpening.

The rest of the freezer is made of stainless steel, too — because stainless is so easy to clean . . . and its attractive, bright finish makes a good impression on plant visitors.

Whether your product is ice cream, frozen fruit juice, meat, or *any* food — there's a grade of Crucible stainless steel that's just right for your equipment. Ask your Crucible representative for full details. And, if you'd like to have complimentary copies of the handbooks on the uses of stainless in your specific field, find the ones you want in the *Crucible Publication Catalog*. To get it, just write *Crucible Steel Company of America, The Oliver Building, Mellon Square, Pittsburgh 22, Pa.*

CRUCIBLE

first name in special purpose steels

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NOW...

**an entirely new
corned beef loaf
that must be
inexpensive**

**...made with Custom
Corned Beef Loaf Cure
and Seasoning.**



Not just another corned beef loaf, but a wholly new product that brings truly delicious taste and flavor to every market and every processing operation. Made only from specified, inexpensive beef cuts, this new loaf has an excellent consistency — firm, yet tender so that it slices smoothly and evenly, without pressure.

And long life! Why this Custom quality loaf will retain its appetite-stimulating, sales-stimulating color longer than any other corned beef loaf you have ever processed. It stays juicy . . . stays firm . . . stays delicious looking.

Thoroughly proved as a real profit-maker in every section of the country! If you'd like a trial sample, write us to have your Custom Field Man call. He'll bring complete details with him — along with money-making tips on many other specialty products.



Custom

FOOD PRODUCTS, INC.

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CHICAGO 12, ILLINOIS

Tennessee Group Makes It 25 for American National

The Tennessee Livestock Association is the 25th state organization to affiliate with the American National Cattlemen's Association, Jay Taylor, American National president, and James B. Nance, president of the Tennessee group, announced.

The Tennessee association has grown in less than two years to include 35 county livestock groups and 1,100 individual members. Activities include marketing demonstrations, field days, fair exhibits, meat promotion and a drive to insure full collections for the National Live Stock and Meat Board at Tennessee markets. Tennessee ranks 24th for all cattle among the states and 27th for beef cows.

Nance, whose home is in Alamo, Tenn., is one of the founding members of the National Beef Council and also is a leading Hampshire swine breeder in the Southeast.

Special Livestock Loan Program of USDA Extended

The USDA's special livestock loan program has been extended for two years through July 14, 1957, by Public Law 166, signed recently by President Eisenhower.

During the two years this credit service has been available through the Farmers Home Administration, the FHA has made 6,382 loans for more than \$54,000,000 to established livestock producers and feeders temporarily unable to get credit from regular sources.

Public Hearing Scheduled On Freight Car Shortage

A special subcommittee of the Senate Interstate Commerce Committee will hold a public hearing on the freight car shortage Wednesday, July 27.

Senator Magnuson (D-Wash.), committee chairman, said representatives of the shipping public, railroads and the Interstate Commerce Commission and interested senators and representatives have been invited to testify. Magnuson also heads the subcommittee.

QM Association to Meet

The Quartermaster Association will hold its annual convention October 27-28 at the Conrad Hilton Hotel, Chicago. The program will include a seminar on foods, food containers, storage and warehousing.

Meat Fats Keep Dietary Value in Long Storage

Even though the meats became unacceptable after long storage because of proteolytic changes, as well as rancidity, a study conducted by the Hormel Institute, University of Minnesota, and reported in *Food Technology* of July, 1955, showed that only the surface fat of the beef, pork and lamb appeared to have been oxidized and the overall losses of the nutritionally essential fatty acids were generally insignificant, except for possible toxicity hazards from rancid fat.

In comparing the cuts (boston butts and pork loins, beef rounds and shoulders and lamb legs and shoulders) from animals fed a fattening diet with others fed a maintenance diet there were found to be differences in the amount and type of fat deposited.

Research workers O. S. Privett, F. J. Pusch and W. O. Lundberg determined that, irrespective of species, type of cut, or type of diet, none of the meats tested was found to have undergone any appreciable oxidative deterioration of the fatty acids in storage at 33° F. under the conditions employed in the study at the point where the meat had become unpalatable because of other types of deterioration.

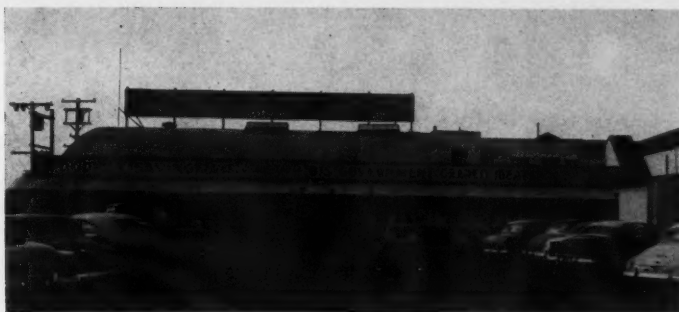
NSC Issues Rules for Meat Industry Safety Contest

Rules for the meat packing industry safety contest, The National Safety Council, for the 1955-1956 year are now available. Participation in the 1954-55 contest, which ended June 30, 1955, automatically enrolls members for the coming year. Slaughtering, meat packing, processing and manufacturing plants, branch and produce houses are all eligible. Firms that want to join should contact immediately the NSC, 425 N. Michigan ave., Chicago 11.

Employe Figures Given for Los Angeles County Firms

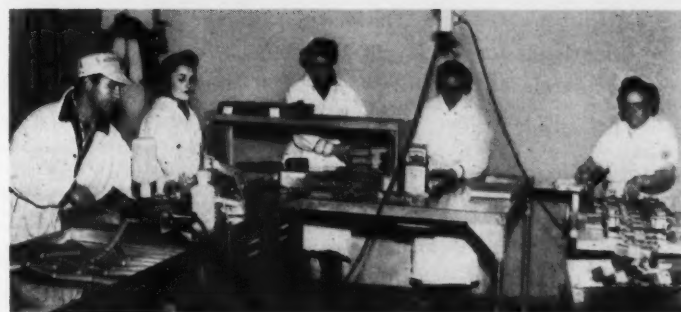
Latest U. S. Department of Commerce figures show this breakdown of Los Angeles County meat products manufacturing firms, totaling 112:

No. of employes	No. of companies
1-3	27
4-7	12
8-19	28
20-49	14
50-99	13
100-249	10
250-499	4
Over 500	4



Alpha Beta Handles Meat, A to Z

Not only its own retail markets (see above) are supplied by the plant of Alpha Beta Meat Packing Co., Huntington Beach, Cal., but beef, lamb and pork products are sold to other outlets. Production and sales work occupy superintendent Karl Kandler; Tom King, sales manager, and Joe Goodnight, general manager (see photo at right taken in holding pen). Short but effective frankfurter peeler to package line is shown below. (Photos by "Sandy" Washburn.)





PERFO-ROLL *wraps up luncheon meat sales*

There's magic in Shellmar-Betner's luncheon meat packaging — PERFO-ROLL. This clear Pliofilm® or saran roll is specially perforated to dispense one sheet at a time quickly and efficiently. It shows off any luncheon meat — weiners, sausage, poultry — in all its mouth-watering goodness. And Shellmar-Betner print-

ing on PERFO-ROLL sheets makes your brand a standout and a sell-out at point-of-sale.

So call on Shellmar-Betner and let us help you with your packaging problems. A minute of your time may mean a big increase in sales plus lower packaging costs.

*TM, The Goodyear T.&R. Co.



CONTINENTAL  CAN COMPANY

SHELLMAR-BETNER

Flexible Packaging Division

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Sales Offices in Principal Cities



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The Meat Trail...

Safeway Stores Takes Over King Packing Co. in Idaho

Safeway Stores, through a subsidiary, has commenced operation of the King Packing Co. plant in Nampa, Ida., L. J. OBORN, Boise district manager of Safeway Stores, announced this week. Formal transfer of ownership was completed Monday.

New manager of the plant will be EDWIN HEINSOHN, formerly in charge of the Zenith Meat Co. plant in Los Angeles. Zenith Meat Co. is a division of a Safeway subsidiary.

While the King Packing operations will be continued generally as they have been in the past, Safeway will not operate the cattle feeding facilities of the G-K Livestock Co., which were also purchased, Heinsohn said. These feedlots will be leased to a private individual for cattle feeding purposes and will not be a Safeway operation.

Meats, including the consumer brands of Red Rose and Crown, will continue to be offered to the present customers, the new manager announced, and employees who desire to remain will be given every opportunity to do so.

Heinsohn has been succeeded as general manager of the Zenith Meat Co. Los Angeles plant by MICHAEL CONCANNON, superintendent there for past three years. AL SHORT was advanced to superintendent.

Jurgatis Elected as Swift Assistant Vice President

JOHN P. JURGATIS, has been elected as assistant vice president of Swift & Company, Chicago, P. M. JARVIS, president, announced. Jurgatis will assist GEORGE J. STEWART, vice president in charge of refinery operations, sausage and other table-ready meats, margarine, vegetable oil buying, canned foods, storage and dog foods.



J. JURGATIS

The new assistant vice president had, for the last year and one half, served as head of the company's general refinery department, directing all Swift's shortening and vegetable oil operations. During the previous seven years he was an assistant to Stewart. He started as a salesman for the company in 1938 in the St. Paul area.

Merkel, Inc., is Sold

Sale of Merkel, Inc., Jamaica, N. Y. was confirmed this week by ALBERT H. MERKEL, president of the concern. He said details would be announced later by the new owners.

Wilson C. Codling Dies; Served Industry 50 Years

WILSON C. CODLING, 67, owner of Codling Packing Co., Albany, N. Y., died July 17 after some 50 years in the meat packing industry. For 30 years, until last November, he headed the Albany plant of Tobin Packing Co., Inc.



W. CODLING

Codling, who had been in semi-retirement for about a year because of ill health, purchased the Lewis Newhof & Son beef plant in Albany last November and resigned as first vice president of Tobin Packing Co. and general manager of Tobin's Albany division. He began operating the Newhof plant as Codling Packing Co. in December.

In his early years in the industry Codling was associated with Armour and Company. He later was assistant manager of the Dold plant in Utica, managed by FREDERICK M. TOBIN, now president of Tobin Packing Co. Codling left the industry for a time and returned in 1924 to head Tobin's newly-built Albany Packing Co. After the company's merger with Tobin Packing Co. in 1942, he continued as first vice president and general manager.

Codling also is well known to packers for his wartime service as chief of the meat packing section, food branch, War Production Board.

Survivors include the widow, LOLA; a son, FRANKLIN, who is associated with Codling Packing Co., and two daughters.

Pfaelzer Named President Of Illinois Packing Co.

ELLARD PFAELZER was elected president of Illinois Packing Co., Chicago, at a recent meeting of the board of directors. EUGENE MEYER, SR., former president, was named chairman of the board, and EUGENE MEYER, JR., was re-elected vice president.

Other members of the newly-elected board are: MONROE PFAELZER, LEONARD PFAELZER, FRED B. SALOMON, NICHOLAS WOLTER, JR., FRANCIS L. HARRIS and IRVING T. ZEMANS.

The Pfaelzers are principals in Pfaelzer Brothers, Inc., Chicago. El-



FOR THE 11TH straight year, the Albert Lea (Minn.) plant of Wilson & Co., Inc., has received the "Governor's Safety Award" for its outstanding industrial safety record. Photo shows award being presented by Governor O. Freeman of Minnesota (wearing dark suit) to Leo O'Neal, plant superintendent, at governor's dinner in St. Paul. Also on hand for the presentation are (l. to r.): M. W. Meyers, safety director of Wilson & Co.; H. R. Stadheim, Albert Lea plant manager; A. V. Rohweder, president of the Minnesota Safety Control, and D. E. Carlsen, casualty manager of Wilson's Albert Lea plant. During the past 11 years, the Albert Lea plant consistently has maintained a lower accident frequency than the national average, based upon million man hours of exposure. Also considered in the judging are: 1.) Keeping safety standards comparable to or better than the national average; 2.) Organizing and conducting a safety program; and 3.) Continuing to reduce accident frequency and severity.

lard is vice president of the meat purveying firm; Monroe is president, and Leonard is secretary-treasurer.

GEORGE G. ABRAHAM was appointed general manager of Illinois Packing Co., in complete charge of the firm's operations. No changes in policy or personnel are contemplated, the company announced.

Abraham was associated for 25 years with Abraham Brothers Packing Co., Memphis, Tenn. He was president of the Memphis concern when it was acquired by Wilson & Co., Inc., five years ago and remained until recently as general manager. Abraham is a former director of the American Meat Institute and served as a member of the War Meat Board during World War II.

JOBS

Promotions for three men in the operating division of the Ottumwa plant of John Morrell & Co. have been announced by JOHN BLANKENSHIP, plant manager. HARRY E. HANSEL, plant superintendent since August, 1952, was named operations manager, the post held by Blankenship before his recent appointment as plant manager. JAMES B. McLEOD was promoted to plant superintendent, succeeding Hansel, and C. C. (CASS) EMBERTON was appointed assistant plant superintendent. Hansel joined the Morrell firm as a laborer in 1940 and served as a time study engineer, assistant plant superintendent, industrial engineer and division superintendent before becoming plant superintendent. McLeod, a



H. HANSEL



J. McLEOD



C. EMBERTON

chemical engineer, was with Morrell for a brief period in 1941 before being called for army duty. He returned to Morrell after the war and headed the lard and by-products division of the research laboratory until 1949 when he was named a

division superintendent. Emberton had 25 years of continuous service with an Indianapolis packer before becoming superintendent of Roberts and Oake, Inc., Chicago, a Morrell subsidiary, in 1954. He was transferred to the Ottumwa plant last January.

ALAN W. KATZENSTEIN has been appointed food technologist for Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y., and supervisor of the company's quality control department, MORRIS C. STROH, president, announced. He will work on the development of Excelsior's new meat products. Katzenstein previously was associated with National Dairy Products Co., Star Kay White, Inc., and most recently with the U. S. Naval Supply Research and Development facility. He is a graduate of the Massachusetts Institute of Technology where he majored in food technology.



A. KATZENSTEIN

ROBERT J. FLEMING has been named president of National By-Products, Inc., Des Moines, to succeed ERIK J. LINDHARDT, founder of the firm and president at the time of his death July 5. RUSSELL W. RETHERFORD, comptroller of the company, was named treasurer, an office Lindhardt held along with the presidency. Fleming, a stepson of Lindhardt's, has been with the firm since leaving the army in 1946 and was serving as assistant to the president. Retherford has been with the firm 11 years and before that was with Swift & Company.

Canada Packers, Ltd., has announced several new appointments at its Toronto plant. ART EVANS has been named manager of the beef department, succeeding ALEX HALL, who retired recently after 50 years of service with the company. BOB SELVAGE was appointed staff development manager; STAN CANTWELL, office manager, and RENE BOUCHARD, plant accountant. Hall had been head of the Toronto beef department for the past 30 years and is credited with contributing greatly to the welfare of the Canadian beef industry. He has been a director of the company for many years.

TOM WEATHERFORD, JR., has joined Texas Meat and Provision Co., Dallas, as chief engineer, ARCHIE SLOAN,

president, announced. Weatherford formerly served for ten years with Alford Refrigerated Warehouses and was chief engineer of Alford's Cadiz st. plant. He is a director of NAPRE and past president of the Dallas chapter and is a member of ASRE.

PLANTS

A 50x90-ft. cooler being constructed at Dugdale Packing Co., St. Joseph, Mo., will increase the plant's beef cooling capacity by 50 per cent. ROBERT DENNETT, general manager, said the firm now has cooler facilities for 1,000 cattle and the new unit will allow cooling of an additional 500 cattle. The lower floor of the new cooler will be used as a hide cellar.

November 5 is the target date for the completion of a 10,000-sq. ft. addition to the plant of Fred Dold & Sons Co., Wichita, Kan., company officials announced. The addition will include a lunch meat packaging room, beef cooler, freezer and bacon processing room. Office space also is being increased and larger dressing rooms and lunch rooms are being provided for employees. President of the company, which recently celebrated its 25th anniversary, is FRED L. DOLD. He is a grandson of JACOB



PRODUCTION TECHNIQUES and quality control methods of Reliable Packing Co., Chicago, were studied recently by a three-man delegation from Denmark as part of an industrial training program sponsored by the Danish Productivity Council. Photo shows visit to sliced bacon department where operations are being explained by Helen Charvatt and Richmond Unwin (rear), assistant secretary of Reliable, to (l. to r.) Tage Hansen, industrial consultant; Willy Pederson, labor consultant, and Borge Fleischer, industrial engineer. Visitors will complete study tour of the U. S. this month and become labor and management advisors to Danish industry.

DOLD, founder of Jacob Dold Co., one of the nation's largest packing companies by the turn of the century. Nationwide interests of the Jacob Dold firm were sold in the late 1920's.

Dubuque Packing Co., Dubuque, Iowa, has petitioned the City Council to vacate nine pieces of property to make way for a large expansion program. MATTHEW CZIZEK, attorney for the firm, said plans call for the construction of several new buildings and relocation of the firm's stockyards and eight industry railroad tracks. Moving the present tracks and completing a large fill job on what now is swamp land would be necessary before any construction could begin, Czizek said. HARRY W. WAHLERT is president of Dubuque Packing Co.

TRAILMARKS

"Let's Sell Meat" will be the topic of GEORGE STARK, president of Stark, Wetzel & Co., Inc., Indianapolis, at a conference of the American Institute of Co-operation August 7-11 at Purdue University, Lafayette, Ind. Stark is a member of the board of the American Meat Institute.

A certificate of merit and a \$200 award were presented recently by the USDA to L. P. STREAM of Kansas City, Kan., federal meat grading supervisor in Missouri, Kansas, Arkansas and Oklahoma. He was honored for "unusually efficient and effective administration of the meat grading program in Kansas City and for exceptional success in training of grading personnel." Stream has been with the USDA's Kansas City office for 24 of his 25 years with the Department.

Geo. A. Hormel & Co., Austin, Minn., has donated \$100,000 to the St. Olaf Hospital campaign in Austin.

A training school in meat identification and judging was held recently at the MFA Packing Plant, Wichita, Kan., for 4-H Club members from several Southwest Missouri counties.

NORVAL W. POSTWEILER, Maplewood, N. J., will serve as one of the four assistant administrators of the Business and Defense Services Administration. Among the industry divisions for which he will have primary responsibility are food industries and containers and packaging. Postweiler is serving without compensation on loan from his position as a packaging sales engineer of Riegler Paper Corp., New York City. He has been deputy director of the BDSA containers and packaging division since last Febru-

ary. In his new post, Postweiler succeeds RUSSELL C. FLOM, who is returning to his position as director of pulp, paper and paperboard sales of Marathon Corp., Menasha, Wis.

Ground was broken recently at St. Joseph, Mo., for the new national headquarters of the American Aberdeen-Angus Breeders' Association. Tentative completion date for the \$350,000 modern office building is May 31, 1956. A five-acre tract for the building, first permanent headquarters of the group, was donated by a group of St. Joseph business and professional men. The association has been located in Chicago since 1902.

DEATHS

FRANK B. BROWN, 83, retired president of Great Falls Meat Co., Great Falls, Mont., died recently. He also

was a partner in Cascade Rendering and Soap Co., a subsidiary of the Great Falls Meat Co. Brown joined the meat company as cashier in 1895 after managing a retail grocery store. He assumed the presidency in 1930 and retired in 1950. In 1942 he received the 50-year service pin of the American Meat Institute.

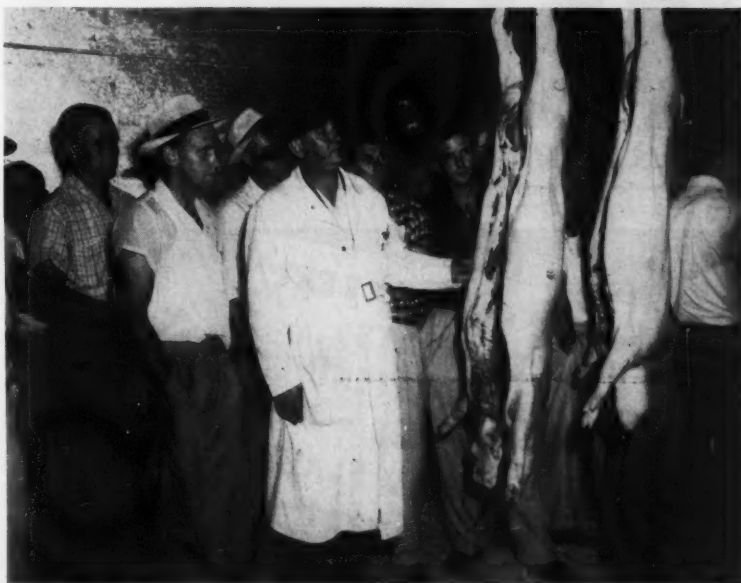
JOHN B. MCINTYRE, 49, owner of J. B. Meat Co., Downey, Calif., died recently of a heart attack. McIntyre was with Swift & Company for 25 years before starting his own wholesale business about eight years ago. His firm will be continued under the direction of his son, GEORGE.

MORRIS HERBST, 85, president of Mark Herbst, Inc., Newark, N. J., for 50 years until his retirement in 1943, died recently. He was very active in civic and philanthropic affairs.

Packer Holds 'School' For Arkansas Teachers

Some 130 vocational agriculture instructors of Arkansas attended recent workshops on market grades of slaughter hogs at Little Rock Packing Co., Little Rock, Ark. Lessons were designed to show the value of top quality meat-type hogs.

Conducting the practical classes were CHRIS E. FINKBEINER, president of the company, and CHARLES BROWN, plant superintendent. In bottom photo, Brown demonstrates superior cut out value of meat-type hogs. In right photo, Finkbeiner points out merits of live animal.



GET ENGINEERING HELP on your meat grinding operations

More and more meat processors turn to SPECO for more than Correct Design, and Speco's unqualified *written* guarantee. You want knife and plate recommendations based on 30 years of working with your industry and a line diversified enough to give you the right plate or knife for any job.

Improve product quality.....

Speco's engineers help you get cleaner, cooler cuts... cut down temperature rise on any ground product... Recommend

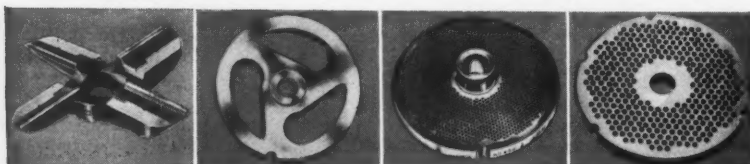
special plates for dry and frozen foods. Speco-engineered grinder knives and plates give you better results *all-ways!*

Increase Grinder output.....

SPECO inc.

There are Speco knives and plates to fit any make of grinder... *guaranteed* to "up" your production, and lower your grinding costs. Specify your grinding job and ask for our recommendation. No obligation involved.

Speco, Inc., 3946 Willow Rd., Schiller Park, Ill.



Specialists in Meat Grinding Equipment for 30 years—since 1925

YOU'LL PROFIT MORE WITH
E-Z FIT STOCKINETTES
For Quality and Economy
Order Your Supply Now

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ALLIED MANUFACTURING CO. DES MOINES IOWA

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

Rath
BLACK HAWK
MEATS
FROM THE LAND O' CORN.

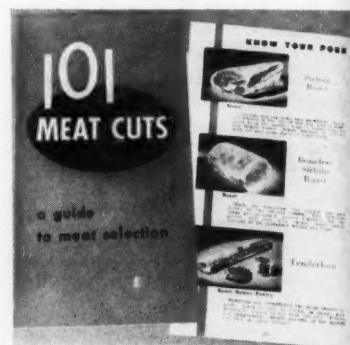
THE RATH PACKING CO., WATERLOO, IOWA

Meat Board Issues Handy Guide to Meat Selection

A new 40-page booklet entitled "101 Meat Cuts" has been published by the National Live Stock and Meat Board.

This pocket-sized guide to meat selection was designed for use by student groups in meat identification contest work as well as for home economics classes and animal husbandry and meat courses.

It also is ideal for homemakers as it pictures and describes some 101 different cuts of beef, pork, lamb,



veal and variety meats and gives step-by-step instructions on the six meat cookery methods. Included is information on which cookery method to use with each of the 101 cuts.

The pictures of the meat cuts are sharp in detail, making easier the study of identifying characteristics.

In addition to the pictures, there are charts outlining the carcasses of each of the four meat animals. These show the breakdown of the carcass into wholesale and retail cuts, together with a description of the general characteristics of beef, pork, lamb and veal.

The booklet now is available in quantity at cost, 6c per copy. Further information may be obtained from the National Live Stock and Meat Board, Department of Information, 407 South Dearborn st., Chicago 5, Ill.

New ICA Takes Over FOA Economic Aid Function

The function of dispensing economic aid to the free world was taken over July 1 by the State Department's newly-organized International Cooperation Administration as the Foreign Operations Administration went out of existence. The military phase of the FOA operation passed to the Department of Defense.

John B. Hollister is director of the new ICA.

Merchandising

Food Chain Group Tells Success of Pork Campaign

Thirty-four per cent more pounds of pork were sold in chain super markets and food stores in March, 1955, than a year earlier as the result of a coordinated pork and pork products campaign carried out by the 12,000 member stores of the National Association of Food Chains in cooperation with producer groups, John A. Logan, NAFC president, announced.

The campaign was continued in April, and an increase in pork volume of 30 per cent was reported by the food chains for that month.

Logan said these sharp sales increases were all the more remarkable because the campaign was begun during the Lenten season and carried out during a period when abundant supplies of beef, veal, and poultry and normal supplies of lamb awaited shoppers' choice as an alternative to pork.

In early March, he pointed out, hog producers were facing serious trouble. "Many were ready to ship their female breeding stock to the packinghouses and huge numbers of hogs were flooding the market as prices dropped to 72 per cent of parity. Corn was worth more than the hogs it was fed to and the corn-hog ratio had dropped to less than 11 bushels per hundred pounds of hog."

Many food chain stores had stepped up their sales of pork even before the coordinated program started in early March, Logan reported, yet prices continued to skid. He said confidence returned when the National Association of Food Chains agreed to cooperate in response to urgent appeals from hog producers and farm groups. Prices recovered quickly to 80 per cent of parity and more and have stayed above this level since.

NAFC, with some 240 member companies and 12,000 individual retail super markets and stores, immediately began to work with producer groups in a planned program to feature pork as a "Big Supply Best Buy."

The association suggested that each company and each market put into effect a program to encourage the immediate purchase of pork, then an Easter campaign to promote additional purchases of pork, and finally, a sustained follow-up program of advertising, radio and poster displays to stimulate the continued buying of

pork along with other good meats and farm products.

During the critical weeks of the pork campaign when hard-to-move pork items were featured in much of the advertising, some representatives cuts sold for 15c to 20c a pound lower in chain super markets and food stores than the average retail prices reported for such cuts by the U. S. Bureau of Labor Statistics.

The basic objectives of the pork and pork products campaign as outlined by hog producers were successfully realized, Logan pointed out, with stabilization of the live hog market, re-capture of consumer interest in pork, and the assurance of adequate supplies of pork and pork products for consumers.

(An article on plans for a fall-winter pork promotion campaign will be found on page 14.)

Perrin-Paus to Handle Dubuque Packing Account

Dubuque Packing Co., Dubuque, Iowa, has announced the appointment of Perrin-Paus Co., advertising agency of Chicago and New York, to launch a strong advertising and merchandising program aimed at building broader consumer acceptance of its packaged, canned, frozen and fresh lines.

Tye Robinson of the Perrin-Paus New York office has been appointed account executive and will work with R. C. Wahlert, Edmund L. Amiss and Byron Benson, Dubuque executives.

Your Salesmen Your Retailer Customers

Will do a better job of moving meat from your coolers onto the consumer's table if they read **MERCHANDISING PORK**, an illustrated 377-page book, written by Clifford G. Bowes and published by the National Association of Retail Grocers. The book's three sections cover:

1. A detailed discussion of many methods of cutting and displaying pork products.
 2. Management problems, with emphasis on good merchandising techniques.
 3. Economic and other factors affecting the wholesale and retail trade in pork products.
- To order, send \$10 (foreign buyers add 27c for extra postage) to Book Department, The National Provisioner, 15 West Huron street, Chicago 10, Ill.



CARTOON and slogan add emphasis to family of packages for Frosty Morn luncheon meat of Tennessee Packers, Inc., Clarksville, Tenn. Photo shows new 8-oz., two-color printed Wallet-Pak bologna package. "Jack Frost" on tear-out window panel is backed up with brand name emphasis and repeated words, "All Meat." The slogan, "Good! Yes, Ma'm," shares center of attraction. Large lettering assures easy product identification, and U.S. inspected stamp and price insertion spot command important share of design. Marathon Corp., Menasha, Wis., is the supplier.

Meat a Complete Protein Food, Rich in B Vitamins

What do people mean when they refer to the protein in meat as "high-quality" or "complete" protein? The fact is, reports the National Live Stock and Meat Board, that all protein is not the same. The high-quality or complete protein is that which contains all the essential amino acids—those building blocks needed for various body functions. The protein furnished by meat is this kind of protein.

Meat is one of our richest sources of the B vitamins—riboflavin, thiamine and niacin. These are among the most essential nutrients required by the human body.

Riboflavin is needed for growth, healthy skin and proper functioning of the eyes. Thiamine, often called the "pep" vitamin, is needed for the growth of body tissue and for normal heart and nerve processes. Niacin is helpful to digestion and is valuable in building healthy skin and nerves.

Fair Trade Law Upheld

Resale price maintenance, even when applied to nonsigners, was upheld recently by the Pennsylvania Supreme Court. Several other states have ruled in the past few months that such fair trade laws are unconstitutional when applied to nonsigners. Electric appliances were involved in the Pennsylvania suit.

WHAT DO YOU KNOW ABOUT

"Productivity and Cost Reduction in the Meat Industry"

A new book by industrial engineer E. Michael Bannester, which is sold only by the **PROVISIONER**, discusses:

1. From marginal to profitable operation through increased productivity.
2. Productivity and efficiency, the man-hour, unit labor costs, etc.
3. Plant layout and materials handling; productivity relationship.
4. Incentive: work simplification versus speedup.
5. Work measurement; motion and time study; job evaluation.
6. Cost control.
7. Quality control and its application to meat packing.
8. Industrial engineering: how and who.
9. The hog kill; productivity gauge; how to check your labor cost.
10. The hog cut out; gauging; measurement by piece or weight.
11. The cattle kill; productivity gauge; labor saving developments.
12. Boning; productivity; integration of work standards.
13. The sausage kitchen; efficiency, scheduling; operations analysis.
14. Pre-packaged meats; productivity gauges and cost savings.
15. Canning.
16. Order assembly, packing and shipping; order picking, product grouping, line planning, etc.

Send order and remittance (\$6.50 per copy plus 25c if foreign shipment) to

BOOK DEPARTMENT

THE NATIONAL PROVISIONER

15 West Huron Street

Chicago 10, Illinois

Col-Flake ICE MAKERS...

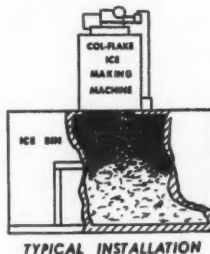
at these special prices for a limited time only!

Up to 1 ton.....	\$1750.00
Up to 1 1/2 tons.....	\$2200.00
Up to 2 tons.....	\$2550.00

Complete with F.12 refrigeration and electrical controls. Full installation data supplied.

Above prices are F.O.B. Chicago. (Storage bins extra; prices furnished upon request.)

BUY DIRECT AND SAVE!



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2446 S. Ashland Avenue, Chicago 8, Illinois
Gentlemen: Please send detailed particulars.

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City _____

Zone _____

State _____

I require _____ tons of ice per day.

☐ Please have engineer call.

Flashes on suppliers

AMERICAN CAN CO.: Construction of a factory in Arlington, Tex., is to start early in August. M. P. CORTI-LET, vice president in charge of the firm's Central division, announced. The plant will contain 185,000 sq. ft. of floor space and is expected to produce 300,000,000 cans annually.

AMERICAN VISCOSE CORP.: Appointment of two salesmen to AVISCO cellophane has been announced. CHARLES E. GUEST has been assigned to the South Philadelphia territory and HORACE M. PITCHER has been named to the Louisiana and Mississippi area.

CELLU-CRAFT PRODUCTS CORP.: HARRY BLOCK has been named sales promotion and advertising manager of this New Hyde Park, N. Y. company. The firm designs, converts and color prints flexible packaging materials. It operates a branch plant in Addison, Ill.

CONTINENTAL CAN CO.: ROBERT E. WOODS has been appointed assistant to LAWRENCE WILKINSON, group vice president in charge of the company's non-metal division. He was formerly general manager of General Stores Corp. MOSS C. ALEX has been named general manager of sales for the Paper Container division.

J. A. JENKS CO.: JOHN W. CROWLEY has been appointed manager of the western states seasoning sales department of this San Francisco firm. Crowley, formerly associated with Fearn Foods, Inc., Franklin Park, Ill., has served the meat industry for nearly 20 years.

MILPRINT INC.: Three appointments to the sales staff have been announced by BERT HEFTER, vice president and general manager. PATRICK D. GALLAGHER has been assigned to the home office in Milwaukee; JOHN J. KLOSS will cover the eastern Virginia territory, and HOWARD M. BROMBERG will work out of the New York office.

THE YALE & TOWNE MFG. CO.: Establishment of two additional representatives for industrial lift trucks in Indiana and Illinois has been announced. These are: Kimball Industrial Sales Corp. at 730 W. Indiana ave., South Bend, Ind. and H. W. Carpenter Co. at 4916 N. Sheridan, Peoria, Ill. JERE KIMBALL heads the Indiana sales unit and HARRY W. CARPENTER is in charge of the Illinois firm.

ALL MEAT . . . output, exports, imports, stocks

Post-Holiday Meat Production Up 21%

Production of meat under federal inspection, after the latest holiday interruption in operations, last week rose sharply to the highest level since May. Total volume for the week, under a 21 per cent increase over the 300,000,000 lbs. produced the week before, amounted to 363,000,000 lbs. This was also 6 per cent larger than the 342,000,000 lbs. turned out in the corresponding period of last year. All classes of meat animals contributed to the increase, with beef production up 21 per cent and pork up 23 per cent. Heavier average weights of cattle raised output of beef over last year's volume, although this year's slaughter was a shade under a year ago. Output of pork was barely 18 per cent larger than a year ago, although slaughter was up 20 per cent.

Week ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
July 16, 1955	383	201.5	682	129.3
July 9, 1955	317	166.7	717	108.0
July 17, 1954	384	197.9	735	110.0

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
July 16, 1955	149	20.1	277	11.9	363
July 9, 1955	115	15.2	233	10.3	300
July 17, 1954	162	21.5	301	13.0	342

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
July 16, 1955	950	526	260	147
July 9, 1955	950	526	267	151
July 17, 1954	938	515	268	150

	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. lbs.
	Live	Dressed	Live	Dressed	
July 16, 1955	245	135	91	43	14.6
July 9, 1955	240	132	92	44	14.6
July 17, 1954	238	133	91	43	14.7

Most Meats Leave Storage in June; Closing Stocks 25% Below Average

THE movement of meats out of cold storage in June was fairly general, as the volume of most items by the close of the month was smaller than a month before and mostly be-

low. June 30 holdings were also about 25 per cent smaller than the five-year, 1950-54 average of 758,885,000 lbs.

The rate of decrease of all meats

U. S. COLD STORAGE STOCKS, JUNE 30, 1955

	June 30 1955	June 30 1954	May 31 1955	5-Yr. Av. 1950-54
Beef, frozen	96,284	106,693	111,175	117,841
Beef, in cure and cured	8,194	8,626	8,173	8,583
Total beef	104,478	115,319	119,348	126,424
Pork, frozen	253,774	219,305	344,034	306,980
Pork, D.S. in cure and cured	26,794	38,285	33,347	48,104
Pork, S.P. in cure and cured	89,626	89,175	96,647	143,467
Total pork	370,194	346,765	477,028	497,551
Lamb and mutton, frozen	8,926	8,706	9,957	9,708
Veal, frozen	11,087	11,822	11,245	10,052
All offal	50,401	48,831	53,692	53,934
Canned meat and meat products	48,916	58,896	55,165	45,650
Sausage room products	13,677	14,577	13,306	15,476
Total, all meats	607,619	604,919	739,741	758,885

The government holds in cold storage outside of processors hands 5,618,000 lbs. of beef and 7,063,000 lbs. of pork.

low normal. Total inventories, however, at 607,619,000 lbs. on June 30 were slightly larger than the 604,919,000 lbs. reported a year earlier, but were about 21 per cent smaller than May 31 stocks of 739,741,000

out of cold storage in June was the largest on pork as stocks fell 29 per cent to 370,194,000 lbs. by the close of the month from 477,028,000 lbs. a month before and were about 35 per cent below average.

AMI PROVISION STOCKS

Total pork stocks of 221,700,000 lbs. on July 16 showed a decrease of 10 per cent from July 2 stocks of 245,900,000 lbs., and were 6 per cent smaller than the 237,000,000 lbs. on July 17, 1954, the American Meat Institute has reported.

Lard and rendered pork fat holdings totaled 69,900,000 lbs. compared with 71,900,000 lbs. two weeks before and 41,100,000 lbs. on the comparable date in 1954.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	July 2 1955	July 17 1954
HAMS:		
Cured, S.P.-D.C.	96	106
Frozen for cure, S.P.-D.C.	86	87
Total hams	92	97
PICNICS:		
Cured, S.P.-D.C.	97	118
Frozen for cure, S.P.-D.C.	84	109
Total picnics	88	112
BELLIES:		
Cured, D.S.	99	63
Frozen for cure, D.S.	76	63
Frozen for cure, S.P.-D.C.	82	109
OTHER CURED MEATS:		
Total other	98	78
FAT BACKS:		
Cured, D.S.	102	77
FRESH FROZEN:		
Loins, spareribs, trimmings, other—Totals	93	89
TOT. ALL PORK MEATS	90	94
LARD	97	174
RENDERED PORK FAT	104	112

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on July 14 amounted to 23,968,489 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 25,561,750 lbs. of lard in storage on June 30, and more than double the 11,613,227 lbs. in storage a year earlier. Total D.S. belly stocks were 3,322,258, 3,454,248 and 5,857,789 lbs. for the three dates, respectively. Chicago provision stocks by dates appear as follows:

	July 14, '55, lbs.	June 30, '55, lbs.	July 14, '54, lbs.
P.S. Lard (a)	18,240,626	19,602,975	6,785,533
P.S. Lard (b)			
Dry Rendered			
Lard (a)	3,859,286	3,977,466	3,453,170
Dry Rendered			
Lard (b)			
Other Lard	1,859,577	1,981,300	1,374,524
TOTAL LARD	23,968,489	25,561,750	11,613,227
D.S. CL Bellies (contr.)	13,800		71,600
D.S. CL Bellies (other)	3,308,458	3,454,248	5,786,189
TOTAL D.S. CL BELLIES	3,322,258	3,454,248	5,857,789

(a) Made since Oct. 1, 1954.

(b) Made previous to Oct. 1, 1954.

The above figures cover all meat in storage including holdings owned by the government.

For results of hog cut-out test, please turn to page 43.

PROCESSED MEATS . . . SUPPLIES

Illinois Study Shows Consumers Like and Are Willing to Pay More for Lean Pork

As leaner, well-muscled, meat type hogs are produced it should be possible to sell increased quantities of pork at the same price, or the same quantity at a higher price, or both, according to a report on a limited study of "Consumer Acceptance of Lean Pork Chops" by M. B. Kirtley of the University of Illinois.

The study was undertaken to obtain information on consumer preferences regarding fat-to-lean ratios of pork cuts. In practice consumers express their preferences for different items by the prices they will pay for them. Thus the pricing system performs a useful function by transmitting consumer preferences back to producers. In the study relative prices were used as a measure of consumer preference.

In testing consumer preference two lots each of pork loin chops and rib chops were used. One lot of each kind of chops was cut from well-muscled, lean loins, and was labeled "Extra Lean Chops." The other lot of each kind was from regular loins and carried more fat. The corresponding lots were packaged alike and were displayed side by side in self-service meat departments. The leaner lots were priced at various premiums above the regular or fatter lots. Some variations were used from week to week in price, display, and trim. Trim is an important problem in the sale of pork chops; usually the same proportion of trim was removed from

lean lots as from regular ones.

The study covered intervals in a period of four months in the winter and spring of 1953-54. The table appearing below indicates the results for representative periods during that time.

The total pounds of pork chops sold per week remained about the same for the entire period. Usually at a 10c premium for the "lean" chops

lar chops. The regularity of sales over this period would seem to indicate that many repeat sales were made and that it was not a matter of a single purchase to try something different.

Next an attempt was made to use USDA carcass grade as a basis of selection. In the limited work on this basis, differences in fat-to-lean ratios in loins were less than with the direct selection of loins. Meatier type hogs provide leaner cuts, but there appears to be considerable variation in the extent of muscling within grades.

SALES OF PORK CHOPS FOR REPRESENTATIVE WEEKS

	Lean		Regular		Total sales for week	
	Rib chops	Loin chops	Rib chops	Loin chops	Lean	Reg.
	Price of week's sales	Per cent of week's sales	Price of week's sales	Per cent of week's sales		
1st week December	\$.83	20	\$.89	31	\$.73	17
2nd week December	.85	27	.95	38	.75	14
2nd week January	.89	15	1.03	47	.79	21
3rd week February	.89	24	1.09	30	.77	19
1st week March	.89	33	1.05	36	.79	10
1st week April	.89	32	1.05	29	.79	16

the sales ratio was about 2 lbs. of lean chops to 1 lb. of the regular. As the premium was increased, sales of "lean" chops decreased. At an 18c premium, sales of the two lots were about equal. In every week greater quantities of the lean chops were sold. For the total period, using premiums of 10 to 18c, "lean" chops outsold the regular or fatter ones by a ratio of 3 lbs. of "lean" to 2 lbs. of the regu-

lar chops. Thus, according to Kirtley, it was not possible to secure sufficient uniformity of difference in the lots of pork chops by using only this means of selection of cuts.

Duty Raised on Lard

Ecuador has heavily increased the duty on lard, goose, and similar rendered fats by a directive published on June 2.

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog cas...	38½
Pork sausage, bulk	35½
Pork sausage, sheep cas...	51
1-lb. pkge.	652½
Pork sausage, sheep cas...	48
5/8-lb. pkge.	640
Frankfurters, sheep cas...	50½
Frankfurters, skinless	40½
Bologna (ring)	39
Bologna, artificial cas...	34½
Smoked liver, hog bungs...	41
New Eng. lunch, spec.	57
Polish sausage, smoked	57
Tongue and blood	42½
Pickle & Pimiento loaf	30½
Olive loaf	42½
Pepper loaf	51½

SEEDS AND HERBS

(L.C.L. prices)

	Whole	Ground
Caraway seed	26	31
Coriander seed	22	27
Mustard seed	23	28
Mustard, fancy	23	28
Yellow American	18	21
Oregano	34	41
Coriander, Moroccan	42½	44
Natural, No. 1	52	52
Moroccan, French	46	52
Sage, Dalmatian	50	64
No. 1	50	64

DRY SAUSAGE

(L.C.L. prices)

Cervelat, ch. hog bungs...	856½
Thuringer	456½
Farmer	486½
Holsteiner	706½
B. C. Salami	766½
Genoa style salami, ch.	906½

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder	47	41
Chili Pepper	41	41
Cloves, Zanzibar	64	70
Ginger, Jam., unbl.	56	60
Mace, fancy, Banda	1.80	2.00
West Indies	1.85	1.85
East Indies	1.90	1.90
Mustard flour, fancy	37	37
No. 1	33	33
West India Nutmeg	40	40
Paprika, Spanish	51	51
Pepper, Cayenne	54	54
Red, No. 1	53	53
Pepper:		
White	71	77
Black	59	68

SAUSAGE CASINGS

(L.C.L. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1½ inch	606½
Domestic rounds, over 1½ inch, 140 pack	756½
Export rounds, wide, over 1½ inch	1.256½
Export rounds, medium, 1½ to 1½ inch	856½
Export rounds, narrow, 1½ inch, under 1½ inch	1.006½
No. 1 weas., 24 in. up.	136½
No. 1 weas., 22 in. up.	966½
No. 2 weasands	866½
Middles, sew, 1½ to 2½ inch	1.006½
Middles, select, wide, 2½ to 2½ inch	1.156½
Middles, extra select, 2½ to 2½ inch	1.956½
Beef bungs, exp. No. 1	256½
Beef bungs, domestic	166½
Dried or salt, bladders, piece:	
8-10 in. wide, flat	966½
10-12 in. wide, flat	966½
12-15 in. wide, flat	1466½
Pork casings:	
Extra narrow, 20 mm.	4.006½
Narrow, medium	3.706½
25 to 32 mm.	3.706½
32 to 35 mm.	2.306½
Spec., med., 35 to 38 mm.	1.506½

Export bungs, 34 in. cut	456½
Lge. pr. bungs, 34 in.	326½
Med. prime bungs, 34 in. cut	226½
Small prime bungs	146½
Hog middles, 1 per set, cap. off	536½
Sheep Casings (per bank):	
26-28 mm.	4.906½
24-26 mm.	3.406½
22-24 mm.	4.756½
20-22 mm.	3.606½
18-20 mm.	2.456½
16-18 mm.	1.756½

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.95
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.10
less 2%	
Dextrose, per cwt.	7.35
Cerelose, Reg. No. 33	7.35
Ex-Whse., Chicago	7.45

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

July 19, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers:	
Prime, 600/800	37 1/4
Choice, 500/700	36 1/4
Choice, 700/800	35 1/4
Good, 500/700	34 @ 34 1/2
Commercial cows	24 @ 24 1/2
Bulls	25 1/4
Canner & cutter cows	22 1/4

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Foreqtrs., 5/800	28
Rounds, all wts.	43 @ 44
Trd. loins, 50/70 (lcl)	83 @ 85
Sq. chucks, 70/90	25 @ 26
Arm chucks, 80/110	24 @ 24 1/2
Briskets (lcl)	28 @ 28 1/2
Ribs, 25/35 (lcl)	53 @ 55
Navel, No. 1	10
Flanks, rough No. 1	12 1/4

Choice:	
Hindqtrs., 5/800	47 1/4 @ 48
Foreqtrs., 5/800	25 1/2 @ 26
Rounds, all wts.	43 @ 44
Trd. loins, 50/60 (lcl)	76 @ 77
Sq. chucks, 70/90	25 @ 26
Arm chucks, 80/110	24 @ 25
Briskets (lcl)	28 @ 28 1/2
Ribs, 25/35 (lcl)	45 @ 46
Navel, No. 1	10
Flanks, rough No. 1	12 1/4

Good:	
Rounds	42 @ 43
Sq. cut chucks	25 @ 26
Briskets	25 @ 27
Ribs	42 @ 43
Loins	60 @ 68

COW & BULL TENDERLOINS

Cows, 3/4n. (frozen)	84 @ 86
Cows, 3/4 (frozen)	80 @ 85
Cows, 3/5 (frozen)	90 @ 95
Cows, 5/4p (frozen)	1.00 @ 1.05
Bulls, 5/4p (frozen)	1.00 @ 1.05

BEEF HAM SETS

Knuckles, 7 1/2 up	42
Insides, 12 up	42
Outsides, 8 up	37 1/2

CARCASS MUTTON

Choice, 70/down	14 @ 15
Good, 70/down	13 @ 14

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 19	San Francisco July 19	No. Portland July 19
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$38.00 @ 39.50	\$40.00 @ 42.00	\$39.00 @ 41.50
600-700 lbs.	37.00 @ 38.00	38.00 @ 40.00	38.00 @ 41.00
Good:			
500-600 lbs.	34.00 @ 38.00	36.00 @ 38.00	36.00 @ 39.00
600-700 lbs.	33.00 @ 36.00	35.00 @ 37.00	35.00 @ 38.00
Commercial:			
350-500 lbs.	32.00 @ 35.00	33.00 @ 35.00	33.00 @ 36.00
COW:			
Commercial, all wts.	25.00 @ 27.00	27.00 @ 31.00	25.00 @ 31.00
Utility, all wts.	24.00 @ 26.00	24.00 @ 27.00	24.00 @ 28.00
Canner-cutter	None quoted	20.00 @ 24.00	23.00 @ 25.00
FRESH CALF:			
Choice:			
200 lbs. down	37.00 @ 40.00	36.00 @ 38.00	35.00 @ 38.00
Good:			
200 lbs. down	35.00 @ 38.00	34.00 @ 36.00	33.00 @ 36.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	42.00 @ 44.00	41.00 @ 43.00	39.00 @ 42.00
50-60 lbs.	41.00 @ 43.00	39.00 @ 41.00	39.00 @ 42.00
Choice:			
40-50 lbs.	42.00 @ 44.00	41.00 @ 43.00	39.00 @ 42.00
50-60 lbs.	41.00 @ 43.00	39.00 @ 41.00	39.00 @ 42.00
Good, all wts.	39.00 @ 42.00	36.00 @ 40.00	36.00 @ 40.00
MUTTON (EWE):			
Choice, 70 lbs. down	15.00 @ 18.00	None quoted	13.00 @ 15.00
Good, 70 lbs. down	15.00 @ 18.00	None quoted	13.00 @ 15.00

BEEF PRODUCTS

Tongues, No. 1, 100's	25 1/2 @ 27
Hearts, reg., 100's	11 1/2 @ 12
Livers, sel., 30/50's	28
Livers, reg., 30/50's	16
Livers, scalded, 100's	7 1/2 @ 8
Lips, unsalted, 100's	7 @ 8
Tripe, scalded, 100's	5 1/2 @ 6
Tripe, cooked, 100's	5 1/2 @ 6
Lungs, 100's	6 1/2
Melts, 100's	6 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	35
Veal breads, under 12 oz.	68
12 oz. up	1.15
Calf tongue, 1 lb./down	19
Ox tails, under 1/2 lb.	11 1/2
Ox tails, over 1/2 lb.	12 1/2

BEEF SAUS. MATERIALS

FRESH

C. C. cow meat, bbls.	33
Bull meat, bon's, bbls.	30 @ 37
Beef trim., 75/80, bbls.	23 1/2 @ 24
Beef trim., 85/90, bbls.	28 1/2
Bon's chucks, bbls.	33 1/2 @ 34
Beef cheek meat,	
trmd., bbls.	23 1/2 @ 24
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	35
Veal trim., bon's, bbls.	30 @ 31

VEAL—SKIN OFF

(Carcass)

(L.C.I. prices)

Prime, 80/110	\$39.00 @ 40.00
Prime, 110/150	38.00 @ 39.00
Choice, 50/80	32.00 @ 33.00
Choice, 80/110	34.00 @ 36.00
Choice, 110/150	34.00 @ 36.00
Good, 50/80	30.00 @ 32.00
Good, 80/110	32.00 @ 34.00
Good, 110/150	32.00 @ 34.00
Commercial, all wts.	27.00 @ 31.00

CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	45 @ 46
Prime, 50/60	None qtd.
Choice, 40/50	45 @ 46
Choice, 50/60	None qtd.
Good, all wts.	38 @ 42

NEW YORK

July 19, 1955

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)

Steer:	
Prime carc., 7/800	\$40.00 @ 41.00
Choice carc., 6/700	39.00 @ 40.00
Choice carc., 7/800	38.00 @ 39.00
Hinds, pr., 6/700	51.00 @ 53.00
Hinds, pr., 7/800	50.00 @ 52.00
Hinds, ch., 6/700	51.00 @ 52.00
Hinds, ch., 7/800	49.00 @ 51.00

BEEF CUTS

(L.C.I. prices)

Prime Steer:	
Hindqtrs., 600/800	53.00 @ 58.0
Hindqtrs., 800/900	52.00 @ 53.0
Rounds, flank off	45.00 @ 46.0
Rounds, diamond bone,	
flank off	46.00 @ 47.0
Short loins, untrim.	78.00 @ 92.0
Short loins, trim.	104.00 @ 120.0
Planks	13.00 @ 14.0
Ribs (7 bone cut)	54.00 @ 58.0
Arm Chucks	28.00 @ 30.0
Briskets	28.00 @ 29.0
Plates	12.00 @ 13.0
Foreqtrs. (Kosher)	31.00 @ 32.0
Arm Chucks (Kosher)	30.00 @ 31.0
Briskets (Kosher)	29.00 @ 30.0

Choice Steer:	
Hindqtrs., 600/800	51.00 @ 54.0
Hindqtrs., 800/900	49.00 @ 50.0
Rounds, 8 ank off	44.00 @ 45.0
Rounds, diamond bone,	
flank off	45.00 @ 46.0
Short loins, untrim.	74.00 @ 80.0
Short loins, trim.	95.00 @ 110.0
Planks	13.00 @ 14.0
Ribs (7 bone cut)	46.00 @ 53.0
Arm Chucks	28.00 @ 29.0
Briskets	28.00 @ 29.0
Plates	12.00 @ 13.0
Foreqtrs. (Kosher)	28.00 @ 31.0
Arm Chucks (Kosher)	30.00 @ 31.0
Briskets (Kosher)	29.00 @ 30.0

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended July 16, 1955 with Comparisons)

STEERS AND HEIFERS Carcasses	
Week ended July 16	12,076
Week previous	11,944

COW:	
Week ended July 16	1,570
Week previous	2,761

BULL:	
Week ended July 16	504
Week previous	386

VEAL:	
Week ended July 16	7,681
Week previous	10,350

LAMB:	
Week ended July 16	25,300
Week previous	22,643

MUTTON:	
Week ended July 16	183
Week previous	649

HOG AND PIG:	
Week ended July 16	5,327
Week previous	3,877

PORK CUTS:	
Week ended July 16	921,360
Week previous	745,424

BEEF CUTS:	
Week ended July 16	221,908
Week previous	185,738

VEAL AND CALF CUTS:	
Week ended July 16	3,000
Week previous	3,000

LAMB AND MUTTON:	
Week ended July 16	5,332
Week previous	24,006

BEEF CURED:	
Week ended July 16	27,862
Week previous	12,491

PORK CURED AND SMOKED:	
Week ended July 16	252,579
Week previous	225,703

LARD AND PORK FAT:	
Week ended July 16	8,862
Week previous	36,279

LOCAL SLAUGHTER

CATTLE:	
Week ended July 16	12,596
Week previous	10,372

CALVES:	
Week ended July 16	14,005
Week previous	11,839

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	51
6/12 oz.	45 @ 47
12 oz.	82 @ 84
Beef livers, selected	31 @ 32
Beef kidneys	12
Oxtails, over 1/2 lb.	11 @ 13

LAMBS

(L.C.I. carcass prices)

Prime, 30/40	\$48.00 @ 49.00
Prime, 40/45	49.00 @ 50.00
Prime, 45/55	49.00 @ 51.00
Choice, 30/40	44.00 @ 45.00
Choice, 40/45	46.00 @ 48.00
Choice, 45/55	47.00 @ 49.00
Good, 30/40	38.00 @ 43.00
Good, 40/45	41.00 @ 43.00
Good, 45/55	43.00 @ 45.00
Good, 55/65	40.00 @ 42.00

VEAL—SKIN OFF

(L.C.I. carcass prices)

Prime, 80/130	\$36.00 @ 40.00
Choice, 50/80	31.00 @ 33.00
Choice, 80/130	33.00 @ 36.00
Good, 50/80	31.00 @ 33.00
Good, 80/130	32.00 @ 35.00
Com'l, 50/80	28.00 @ 30.00
Com'l, 80/130	30.00 @ 32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.25
Edible suet (cwt.)	2.50

COUNTRY DRESSED MEATS

VEAL:	
Week ended July 16	3,271
Week previous	2,558

HOGS:	
Week ended July 16	92
Week previous	17

LAMB AND MUTTON:	
Week ended July 16	90
Week previous	35

PHILA. FRESH MEATS

Tuesday, July 19, 1955

STEER CARCASS: (cwt.)	
Choice, 500/700	\$38.00 @ 41.00
Choice, 700/900	37.00 @ 38.00
Good, 500/700	36.00 @ 39.00

COW:	
Com'l all wts.	29.00 @ 31.00
Utility, all wts.	26.00 @ 28.00

VEAL (SKIN OFF):	
Choice, 80/110	35.00 @ 37.00
Choice, 110/150	36.00 @ 38.00
Good, 50/80	30.00 @ 32.00
Good, 80/110	32.00 @ 34.00
Good, 110/150	32.00 @ 34.00

LAMB:	
Prime, 30/45	48.00 @ 50.00
Prime, 45/55	48.00 @ 50.00
Choice, 30/45	48.00 @ 50.00
Choice, 45/55	48.00 @ 50.00
Good, all wts.	40.00 @ 41.00

MUTTON (EWE):	
Choice, 70/ down	17.00 @ 20.00
Good, 70/ down	15.00 @ 18.00

LOCALLY DRESSED

STEER BEEF (lb.):	Choice	Good
Hinds, 500/800	50¢ @ 53	46¢ @ 49
Hinds, 800/900	48¢ @ 50	45¢ @ 47
Rounds, no flank	45¢ @ 49	42¢ @ 46
Hip rd., + flank	44¢ @ 47	42¢ @ 44
Full loin, untrim.	53¢ @ 54	48¢ @ 53
Short loin, untrim.	68¢ @ 78	56¢ @ 64
Ribs (7 bone)	46¢ @ 52	44¢ @ 48

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot Basis, Chicago Price Zone, July 20, 1955)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
41¢ @ 41 1/2	10/12	41¢ @ 41 1/2		29	6/8	29n	
41¢ @ 42	12/14	41¢ @ 42		29a	8/10	29n	
43 1/2	14/16	43 1/2		27	10/12	27	
45 1/2	16/18	45 1/2		27 1/2	12/14	27 1/2	
42	18/20	42		24 1/2	14/16	24 1/2	
37	20/22	37		24 1/2	16/18	24 1/2	
34 1/2	22/24	34 1/2		23 1/2 @ 24	18/20	23 1/2 @ 23 1/2	
33	24/26	33		GR. AMN. BELLIES D.S. BELLIES			
33n	25/30	33n		Clear			
32 1/2	25/up, 2's in.	32 1/2n		19 1/2n	18/20	20n	
Note—Regular Hams 2 1/2¢ under skinned.				19 1/2	20/25	20	
				17 1/2	25/30	19	
				15 1/2	30/35	16	
				15 1/4	35/40	14 1/2	
				13 1/2	40/50	14 1/2	

PICNICS

Fresh or F.F.A.		Frozen	
28 1/2	4/6	28n	
28	6/8	28	
28	8/10	28n	
21	10/12	21	
19n	12/14	19n	
18 1/2	8/up, 2's in.	18 1/2n	

FAT BACKS

Fresh or Frozen		Cured	
9 1/2n	6/8	9 1/2n	
10 1/2n	8/10	10 1/2n	
11n	10/12	11n	
11n	12/14	11n	
11n	14/16	11	
12n	16/18	12n	
12n	18/20	12n	
12n	20/25	12n	

FRESH PORK CUTS

Job Lot		Car Lot	
Fresh		Fresh	
41	Loins, und. 12	30	
39 @ 40	Loins, 12/16	38	
32	Loins, 16/20	31 1/2	
30 @ 31	Loins, 20/up	30 1/2	
29 @ 30	Butts, 4/8	29n	
28 @ 29	Butts, 8/12	28n	
28 @ 29	Butts, 8/up	28n	
43 @ 45	Ribs, 3/dn.	43a	
30	Ribs, 3/5	28n	
20	Ribs, 5/up	21	

OTHER CELLAR CUTS

Fresh or Frozen		Cured	
14	Square Jowls	14n	
12 1/2 @ 12 1/2	Jowl Butts, loose	13 1/2n	
13 1/2n	Jowl Butts, boxed	Unq.	

LIGHT HOGS BACK IN PLUS MARGIN

(Chicago costs and credits, Tuesday of this week)

Sharp markdowns on live hog costs brought about decided improvements in hog cut-out margins this week, while pork prices declined at a slower rate than hogs during the week. Light hogs returned positive values the first time in months.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
	per cwt. alive	fin. yield	per cwt. alive	fin. yield	per cwt. alive	fin. yield
Lean cuts	\$11.93	\$17.30	\$11.83	\$16.75	\$11.16	\$15.73
Fat cuts, lard	5.07	7.32	5.17	7.33	4.60	6.46
Ribs, trims, etc.	1.85	2.67	1.55	2.21	1.41	1.99
Cost of hogs	\$17.13		\$17.38		\$17.22	
Condemnation loss	.02		.02		.02	
Handling, overhead	1.43		1.27		1.16	
TOTAL COST	\$18.58	\$26.92	\$18.67	\$26.48	\$18.40	\$25.91
TOTAL VALUE	18.85	27.29	18.55	26.49	17.17	24.18
Cutting margin	+\$.27	+\$.37	-\$.12	-\$.19	-\$1.23	-\$1.73
Margin last week	— .36	— .53	1.12	1.60	— 1.71	— 2.34

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles July 19	San Francisco July 19	No. Portland July 19
FRESH PORK (Carcass): (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
60-120 lbs.	None quoted	None quoted	None quoted
130-160 lbs.	\$3.00 @ 34.50	None quoted	\$31.00 @ 32.00

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	48.00 @ 53.00	\$58.00 @ 60.00	54.00 @ 56.00
10-12 lbs.	48.00 @ 53.00	56.00 @ 58.00	54.00 @ 56.00
12-16 lbs.	48.00 @ 53.00	54.00 @ 56.00	53.00 @ 55.00
PICNICS:			
4-8 lbs.	(Smoked) 33.00 @ 38.00	(Smoked) 36.00 @ 40.00	(Smoked) 35.00 @ 39.00

HAMS, Skinned:

12-16 lbs.	48.00 @ 55.00	58.00 @ 58.00	53.00 @ 57.00
16-18 lbs.	48.00 @ 55.00	54.00 @ 56.00	51.00 @ 56.00

BACON, "Dry" Cure No. 1:

6-8 lbs.	42.00 @ 49.00	52.00 @ 56.00	48.00 @ 56.00
6-10 lbs.	40.00 @ 48.00	48.00 @ 52.00	45.00 @ 50.00
10-12 lbs.	36.00 @ 44.00	46.00 @ 50.00	40.00 @ 49.00

LARD, Refined:

1-lb. cartons	16.50 @ 17.50	19.00 @ 20.00	15.50 @ 18.00
50-lb. cartons & cans	14.50 @ 16.50	18.00 @ 19.00	None quoted
Tierces	14.00 @ 16.00	16.00 @ 18.00	14.00 @ 17.00

N.Y. FRESH PORK CUTS

July 19, 1955

(L.C.I. prices)

Western	
Pork loins, 8/12	\$45.00 @ 49.00
Pork loins, 12/16	42.00 @ 45.00
Hams, sknd., 10/14	46.00 @ 47.00
Boston butts, 4/8	38.00 @ 41.00
Spareribs, 3/down	48.00 @ 51.00
Pork trim., regular	48.00
Pork trim., spec. 80%	44.00

City

Hams, sknd., 10/14	\$47.00 @ 50.00
Pork loins, 8/12	47.00 @ 51.00
Pork loins, 12/14	45.00 @ 48.00
Picnics, 4/8	33.00 @ 38.00
Boston butts, 4/8	37.00 @ 40.00
Spareribs, 3/down	49.00 @ 53.00

N.Y. DRESSED HOGS

(L.C.I. prices)

(Heads on, leaf fat in)

50 to 75 lbs.	\$29.50 @ 32.50
75 to 100 lbs.	29.50 @ 32.50
100 to 125 lbs.	29.50 @ 32.50
125 to 150 lbs.	29.50 @ 32.50

CHGO. WHOLESALE

SMOKED MEATS

July 19, 1955

Hams, skinned, 14/16 lbs., wrapped	52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53
Hams, skinned, 16/18 lbs., wrapped	54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	54
Bacon, fancy, trimmed, brisket off, 8/10 lbs.	41 1/2
Bacon, fancy, 80¢ cut, seedless, 12/14 lbs., wrapped	28
Bacon, No. 1 sliced, 1-lb., open-faced layers	53

PHILA. FRESH PORK

July 19, 1955

WESTERN DRESSED

PORK CUTS—CHOICE, L.B.:	
Regular loins, 8/12	47 @ 50
Regular loins, 12/16	45 @ 47
Butts, Boston style, 4/8	35 @ 37
Spareribs,	48 @ 50
3 lbs. down	48 @ 50

LOCALLY DRESSED

Lb.	
Pork loins, 8/12	51 @ 56
Pork loins, 12/16	46 @ 52
Spareribs, 3/dn.	48 @ 53
Sk. hams, 10/12	48 @ 52
Sk. hams, 12/14	48 @ 52
Bost. butts, 4/8	34 @ 39

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended July 16, 1955, was 12.5. This ratio compared with the 12.6 ratio for the preceding week and 14.2 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.469, \$1.476 and \$1.609 per bu. in the three periods, respectively.

LARD FUTURES PRICES

FRIDAY, JULY 15, 1955

	Open	High	Low	Close
July 11.95	11.95	11.75	11.75	
Sep. 11.97 1/2	12.02 1/2	11.65	11.65b	
Oct. 11.72 1/2	11.72 1/2	11.35	11.35	
Nov. 11.00	11.00	10.60	10.60b	
Dec. 11.42 1/2	11.42 1/2	11.05	11.05b	
Jan.			11.10n	
Mar. 11.32 1/2	11.32 1/2	11.27 1/2	11.27 1/2n	
Sales: 8,400,000 lbs.				
Open interest at close Thurs.				
July 14	July 134	Sept. 726	Oct. 146	Nov. 147, Dec. 118, and Jan. 15 lots.

MONDAY, JULY 18, 1955

July 11.35	11.50	11.25	11.37 1/2
Sep. 11.60	11.60	11.20	11.22 1/2
Oct. 11.20	11.20	10.82 1/2	10.87 1/2
Nov. 10.35	10.35	10.05	10.15
Dec. 10.80	10.80	10.47 1/2	10.52 1/2
Jan. 11.00	11.00	10.50	10.55
Mar.			10.75n
Sales: 13,900,000 lbs.			
Open interest at close Fri. July 15:			
July 121	Sept. 712	Oct. 142	Nov. 151, Dec. 125, Jan. 13, and Mar. one lot.

TUESDAY, JULY 19, 1955

July 11.35	11.45	11.20	11.27 1/2
Sep. 11.20	11.37 1/2	11.15	11.15-20
Oct. 10.87 1/2	11.05	10.85	10.82 1/2
Nov. 10.15	10.30	10.15	10.22 1/2
Dec. 10.57 1/2	10.65	10.52 1/2	10.52 1/2b
Jan. 10.65	10.65	10.60	10.60b
Mar. 10.75	10.52 1/2	10.65	10.72 1/2
Sales: 11,000,000 lbs.			
Open interest at close Mon., July 18:			
July 93	Sept. 726	Oct. 140	Nov. 173, Dec. 133, Jan. 16, and Mar. one lot.

WEDNESDAY, JULY 20, 1955

July 11.30	11.30	10.95	11.10
Sep. 11.30	11.32 1/2	10.90	11.05a
Oct. 11.00	11.02 1/2	10.70	10.82 1/2b
Nov. 10.30	10.30	10.02 1/2	10.17 1/2
Dec. 10.55	10.60	10.30	10.45a
Jan. 10.65	10.65	10.35	10.47 1/2
Mar. 10.62 1/2	10.62 1/2	10.60	10.60n
Sales: 8,280,000 lbs.			
Open interest at close Tues., July 19:			
July 86	Sept. 728	Oct. 129	Nov. 175, Dec. 158, Jan. 15, and Mar. 2 lots.

THURSDAY, JULY 21, 1955

Sep. 11.07 1/2	11.12 1/2	11.05	11.10a
Oct. 10.90	10.92 1/2	10.82 1/2	10.90
Nov. 10.22 1/2	10.25	10.15	10.25b
Dec. 10.45	10.57 1/2	10.40	10.57 1/2n
Jan. 10.45	10.55	10.45	10.55b
Mar.			10.60b
Sales: 2,500,000 lbs.			

CHGO. FRESH PORK AND PORK PRODUCTS

July 19, 1955

(L.C.I. prices)	
Hams, skinned, 10/12	43
Hams, skinned, 12/14	44
Hams, skinned, 14/16	45
Picnics, 4/6 lbs.	40
Picnics, 6/8 lbs.	28
(Job Lot)	
Pork loins, bon's, 100's	65
Shoulders, 16/dn., loose	29 1/2
Pork livers	11
Tenderloins, fresh, 10's	73
Neck bones, bbls.	10 @ 10 1/2
Brains, 10's	8 @ 9
Bars, 30's	10
Snouts, lean in, 100's	7
Feet, s.c., 30's	5 @ 6

CHGO. PORK SAUSAGE

MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)

Pork trim., reg. 40%	
bbls., 16/dn., loose	15 @ 15 1/2
Pork trim., guar. 50%	
lean, bbls.	17 1/2
Pork trim., 80% lean	
bbls.	27
Pork trim., 95% lean	
bbls.	38 1

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, July 20, 1955

Unground, per unit of ammonia Unit (bulk) *6.00n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *7.00@7.25n
Med. test *6.50@6.75n
High test *6.00@6.25n
Liquid stick, tank cars *2.50

PACKINGHOUSE FEEDS

Carlots, per ton
50% meat, bone scraps, bagged... \$ 77.50@ 87.50
50% meat, bone scraps, bulk ... 75.00@ 85.00
55% meat scraps, bagged 97.00
60% digester tankage, bagged ... 77.50@ 85.00
60% digester tankage, bulk 75.00@ 82.50
80% blood meal, bagged 100.00@135.00
70% steamed bone meal, bagged (spec. prep.) 85.00
60% steamed bone meal, bagged... 70.00

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia 4.75@5.00n
Hoof meal, per unit ammonia 5.25

DRY RENDERED TANKAGE

Low test, per unit prot. *1.50n
Med. test, per unit prot. *1.45
High test, per unit prot. *1.40n

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00n
Cattle jaws, scraps, and knuckles, per ton 55.00@57.50
Pig skin scraps and trimmings.... 5.25

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00
Summer coil dried, per ton *60.00@ 65.00
Cattle switches, per piece 3 1/4 @ 5
Winter processed, gray, lb. 19@20
Summer processed, gray, lb. 12@12 1/2

n—nominal. a—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, July 20, 1955

Aggressive buying interest on the part of eastern export interests late last week kept that destination point on the strong side. All hog choice white grease sold at 8 1/2c, delivered New York, volume undisclosed. Italy has been a good buyer of yellow grease, and a good quantity sold at 7 1/2c, c.a.f. East. Several tanks of edible tallow traded at 9c, Chicago and Chicago basis. B-white grease sold at 7 3/4c, and bleachable fancy tallow at 8 3/4c, all c.a.f. New York.

The Midwest market was rather quiet, with continued buying ideas at the 7 1/2c, Chicago basis bleachable fancy tallow price. A few tanks sold, bleachable fancy tallow at 7 1/2c, prime tallow at 7 1/4c, special tallow at 7c, and yellow grease at 6 3/4c, all c.a.f. Chicago.

A tinge of easiness was felt on Monday of the new week. Trade members kept a close watch on the sharp declines registered in lard futures. Bleachable fancy tallow was available at 7 3/4c, c.a.f. Chicago. A

tank of prime tallow sold at 7 1/4c, Chicago, steady. Another tank of edible tallow sold at 9c, Chicago basis. Good packer production bleachable fancy tallow was bid at 8c, delivered East. All hog choice white grease was held early at 8 1/2c; however, the later asking price was reduced 1/8c, c.a.f. New York.

A soft undertone prevailed on Tuesday, as both eastern and midwest users reduced their ideas. A moderate trade developed at steady to fractionally lower levels. Bleachable fancy tallow sold at 7 1/4@7 1/2c, Chicago and Chicago basis. Several tanks of all hog choice white grease sold at 8 1/4c, c.a.f. East. Edible tallow was offered at 9c, Chicago basis.

The market at midweek was extremely quiet, and the soft undertone was still prevalent. Yellow grease sold at 6 1/2c, Chicago, and 7c, c.a.f. East. Bleachable fancy tallow sold at 7 3/4c, delivered New York, regular production. Some traders talked 7 3/4c, same destination on hard body stock. Bids were lacking on the all hog choice white grease, with last offering price 8 1/4c, c.a.f. East. Some consumers indicated the inside of quoted price list,

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with few producers asking fractionally higher, up to $\frac{1}{8}$ c more.

TALLOW: Wednesday's quotations: edible tallow, 9c; original fancy tallow, $7\frac{1}{2}$ @ $7\frac{1}{2}$ c; bleachable fancy tallow, $7\frac{1}{4}$ @ $7\frac{1}{4}$ c; prime tallow, 7@ $7\frac{1}{8}$ c; special tallow, $6\frac{1}{4}$ @ $6\frac{1}{8}$ c; No. 1 tallow, $6\frac{1}{2}$ @ $6\frac{1}{2}$ c; and No. 2 tallow, $5\frac{1}{4}$ @ $5\frac{1}{4}$ c.

GREASES: Wednesday's quotations: the not all hog choice white grease, $7\frac{1}{4}$ c; B-white grease, $6\frac{1}{4}$ @ $6\frac{1}{4}$ c; yellow grease, $6\frac{1}{2}$ c; house grease, 6c; and brown grease, $5\frac{1}{4}$ c. The all hog choice white grease was quoted at $8\frac{1}{4}$ c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, July 20, 1955

Dried blood was quoted Wednesday at \$5.50 to 6 per unit of ammonia. Low test wet rendered tankage was listed at \$5.25 per unit of ammonia and dry rendered tankage was priced at \$1.25 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JULY 15, 1955

	Open	High	Low	Close	Prev. close
July ... 15.25b	15.34	15.42b
Sept. ... 14.67b	14.82b	14.20
Oct. ... 14.33-35	14.39b	14.32b
Dec. ... 14.21	14.27b	14.18
Jan. ... 14.23b	14.32	14.20b
Mar. ... 14.17b	14.28	14.16
May ... 14.17	14.25	14.13

Sales: 110 lots.

MONDAY, JULY 18, 1955

Sept. ... 14.35b	14.71	14.65	14.66	14.82b
Oct. ... 14.21b	14.32b	14.39b
Dec. ... 14.20b	14.20	14.18	14.20	14.27b
Jan. ... 14.21b	14.24	14.24	14.24	14.32
Mar. ... 14.18b	14.22	14.22	14.17b	14.28
May ... 14.20b	14.19	14.18	14.19	14.25
July '56	14.75b	14.10b

Sales: 23 lots.

TUESDAY, JULY 19, 1955

Sept. ... 14.63b	14.75	14.55	14.54b	14.10b
Oct. ... 14.28b	14.35	14.27	14.27	14.96
Dec. ... 14.16b	14.14	14.13	14.14	14.32b
Jan. ... 14.15b	14.17b	14.20
Mar. ... 14.15b	14.20	14.20	14.10b	14.24
May ... 14.14b	14.17	14.11	14.11	14.17b
July '56	14.20b	14.05b

Sales: 34 lots.

WEDNESDAY, JULY 20, 1955

Sept. ... 14.52	14.52	14.45	14.52	14.54b
Oct. ... 14.23b	14.27	14.20	14.27	14.27
Dec. ... 14.11b	14.16b	14.14
Jan. ... 14.10b	14.19	14.18	14.19	14.17b
Mar. ... 14.10	14.10	14.07	14.11b	14.10b
May ... 14.47b	14.11	14.05	14.11	14.11
July ... 14.02b	14.10b	14.05b

Sales: 101 lots.

VEGETABLE OILS

Wednesday, July 20, 1955

Crude, cottonseed oil, carlots, f.o.b.	13n
Valley	13 $\frac{1}{4}$ n
Southeast	13 $\frac{1}{4}$ n
Texas	12 $\frac{1}{2}$ n
Corn oil in tanks, f.o.b. mills	13 $\frac{1}{2}$ pd
Peanut oil, f.o.b. mills	18a
Soybean oil, f.o.b. mills	11 $\frac{1}{2}$ n
Coconut oil, f.o.b. Pacific Coast	11 $\frac{1}{2}$ n
Cottonseed foots:	
Midwest and West Coast	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$
East	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$

OLEOMARGARINE

Wednesday, July 20, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9 @ 9 $\frac{1}{4}$
Extra oleo oil (drums)	13 $\frac{1}{4}$ @ 14 $\frac{1}{4}$

pd—paid, n—nominal, b—bid, a—asked.

HIDES AND SKINS

Prices steady to $\frac{1}{2}$ c off in big packer hide market—Small packer hide market dull in midwest with mostly steady levels prevailing—Southwestern kip and overweights trade at midweek—Sheepskin market mostly unchanged from previous week.

CHICAGO

PACKER HIDES: Although there was a sale of a few butt-branded steers at 11c Monday, the balance of the hide list was bid $\frac{1}{2}$ c off last week's levels. General offering lists were not made known, but it was thought packers would hold out for steady prices.

Tanners reportedly were the main buyers of hides Tuesday, with prices holding steady for selections traded. Heavy native cows sold at 12 $\frac{1}{2}$ c and 13c depending on point. Branded steers sold in good volume at 11c for butts and 10c for Colorados. About 15,000 branded cows sold at 11c for Northern. Buying interest for other selections continued $\frac{1}{2}$ c lower, but no trading was accomplished. Light native cows in particular were wanted at 13c and 13 $\frac{1}{2}$ c.

Sizeable blocks of hides sold at midweek, with prices steady to lower. Light native cows sold at 13c and 13 $\frac{1}{2}$ c, which was in line with bid levels Tuesday. Light native steers sold at 14 $\frac{1}{2}$ c for Rivers, with Northern nominal at 15c and untraded. Heavy native steers sold at 13c for Rivers and Northern, while St. Louis and Chicago production brought 13 $\frac{1}{2}$ c. Heavy native cows sold steady at 12 $\frac{1}{2}$ c and 13c. Branded steers also sold steady at 11c on butts and 10c on Colorados. Northern branded cows sold at 11c. There was no trading reported on native bulls, with this selection bid at 9c.

SMALL PACKER AND COUNTRY HIDES: There was very little activity in the small packer and country hide markets up to midweek, due mainly to offerings priced over buyers' ideas. The small packer 50-lb. averages were offered as high as 13 $\frac{1}{2}$ c, but most bids were at 11 $\frac{1}{2}$ c. The 58@60-lb. averages were offered at 11 $\frac{1}{2}$ @12c for plump, good quality production at East and Mideastern locations, with most lots largely consisting of steers. The market for the 60-lb. average was quoted nominally unchanged from the previous week in the Midwest. Some 30@55-lb., averaging 38@40-lb. were offered out of the Southwest at 16@16 $\frac{1}{2}$ c, selected. The country hide market was

a slow affair, with straight locker butchers quoted at 7@7 $\frac{1}{2}$ c for 48@50 and 50@52-lb. averages. These averages were mostly priced at 8c.

CALFSKINS AND KIPSKINS: There was no trading of big packer calfskins reported again this week, although there was rumored movement at higher levels. Some Southwestern kip and overweights sold at midweek at 29c and 30c.

SHEEPSKINS: Demand exceeded supply again this week, with prices for No. 1, No. 2, and No. 3 shearlings quoted unchanged from the preceding week. Fall clips were quoted at 3.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week end	Cor. Week
		July 20, 1955	1954
Hvy. Nat. steers	13 @ 13 $\frac{1}{2}$	14 $\frac{1}{2}$	
Lt. Nat. steers	14 $\frac{1}{2}$ @ 15	15	
Hvy. Tex. steers	11	10n	
Ex. lgt. Tex.	14 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	
Butt brand, steers	10	9 $\frac{1}{2}$ n	
Col. steers	11	10n	
Branded cows	11 @ 11 $\frac{1}{2}$	11 $\frac{1}{2}$ @ 12 $\frac{1}{2}$ n	
Hvy. Nat. cows	12 $\frac{1}{2}$ @ 13	13 $\frac{1}{2}$ @ 14 $\frac{1}{2}$ n	
Lt. Nat. cows	13 @ 13 $\frac{1}{2}$	15 $\frac{1}{2}$ n	
Nat. bulls	9 @ 9 $\frac{1}{2}$ n	9 $\frac{1}{2}$ @ 10n	
Branded bulls	8 @ 8 $\frac{1}{2}$ n	8 $\frac{1}{2}$ @ 9n	
Calfskins:			
Nor., 10/15	42 $\frac{1}{2}$ n	40n	
10/down	47 $\frac{1}{2}$ n	44n	
Kips, Nor., nat., 15/25	31n	22 $\frac{1}{2}$ n	

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	9 $\frac{1}{2}$ @ 10n
50 lbs.	11 $\frac{1}{2}$ @ 12n

SMALL PACKER SKINS

Calfskins, und., 15 lbs.	28 @ 30n
Kips, 15/30	18 @ 19n
	28 @ 30n
	17 @ 18n

SHEEPSKINS

Packer shearlings	2.25@ 2.35n	1.85n
Dry Pelts	23@ 25n	30n
Horsehides, Untrim.	8.00@ 8.50n	10.00n

N.Y. HIDE FUTURES

FRIDAY, JULY 15, 1955

	Open	High	Low	Close
July ... 11.10b	11.20b-30n
Oct. ... 11.65b	11.85	11.70	11.70b-73a	
Jan. ... 12.25b	12.40	12.40	12.30b-35a	
Apr. ... 12.80b	12.90	12.90	12.80b-93a	
July ... 13.25b	13.37b-43a	
Oct. ... 13.85b	13.92	13.92	13.92	

Sales: 18 lots.

MONDAY, JULY 18, 1955

July ... 11.15b	11.15b-25a
Oct. ... 11.65b	11.72	11.65	11.65
Jan. ... 12.10	12.40	12.40	12.25b-27a
Apr. ... 12.85b	12.80b-83a
July ... 13.38b	13.32b-37a
Oct. ... 13.92b	13.90	13.90	13.85b-88a

Sales: 18 lots.

TUESDAY, JULY 19, 1955

July ... 11.00b	11.25	11.25	11.10b-16a
Oct. ... 11.60b	11.88	11.35	11.60-35
Jan. ... 12.24b	12.27	12.24	12.30b-29a
Apr. ... 12.70b	12.75b-80a
July ... 13.20b	13.20b-30a
Oct. ... 13.70b	13.85	13.80	13.75b-85a

Sales: 31 lots.

WEDNESDAY, JULY 20, 1955

July ... 11.05	11.00b-10a
Oct. ... 11.32	11.32	11.44	11.44b-43a
Jan. ... 12.10b	12.05	12.05	12.05b-98a
Apr. ... 12.65b	12.65	12.65	12.65
July ... 13.13b	13.15b-29a
Oct. ... 13.62b	13.60b-73a

Sales: 39 lots.

THURSDAY, JULY 21, 1955

July ... 10.95b	11.00n
Oct. ... 11.00	11.70	11.45	11.45
Jan. ... 12.15b	12.30	12.15	12.00b-10a
Apr. ... 12.75b	12.60b-70a
July ... 13.25b	13.15b-29a
Oct. ... 13.75b	13.85	13.85	13.65b-75a

Sales: 30 lots.

LIVESTOCK MARKETS... Weekly Review

Kill of Cattle Sets New Marks; 6-Month Swine Total Up 18%

Slaughter of livestock under federal inspection in June reflected to a large extent the trend in livestock production for the year, as butchering of cattle for the fifth straight month exceeded that of the same period of last year, setting a new record, and the larger hog kill showing the larger farrowings of the past six months or more. Six-month totals revealed a new record in cattle slaughter, about an 18 per cent increase in hog kill and larger totals for calves and sheep.

Inspected packers butchered a total of 1,640,677 cattle in June for the new month's record and a sizeable increase over both the previous month's kill of 1,557,973 head and 1,570,363, last year.

June slaughter of calves numbered 610,500 head. This was a moderate increase over May slaughter of 587,528, but a drop from the June 1954 kill of 622,028.

Hog slaughter in June at 3,713,130 head, while down from the previous month's kill of 4,164,338 animals, was about 7 per cent larger than the June, 1954 slaughter of 3,453,270 head.

Slaughter of sheep and lambs in June at 1,205,300 head, continued by a comfortable margin to hold intact the three-year record of million-plus monthly slaughter of the animals. The last previous year this was accomplished was during the flock-cutting days of 1947. June sheep slaughter, however, was down from the May count of 1,228,444, but larger than the 1,199,683-head kill of last year.

For the year so far, a new cattle-kill record of 9,011,083 was estab-

lished. This represented a considerable rise over the previous mark of 8,780,793, last year. Calf slaughter for the period numbered 3,533,904 head compared with 3,505,783 in 1954.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1955	1954	
January	1,521,067	1,541,041	
February	1,318,151	1,302,454	
March	1,524,490	1,511,003	
April	1,451,705	1,416,787	
May	1,557,973	1,439,145	
June	1,640,677	1,570,363	
July	1,622,063	
August	1,855,175	
September	1,637,606	
October	1,616,193	
November	1,601,839	
December	1,582,719	
CALVES			
	1955	1954	
January	563,468	546,056	
February	517,039	517,891	
March	659,555	660,485	
April	595,814	596,377	
May	587,528	561,146	
June	610,500	622,028	
July	639,933	
August	649,390	
September	706,283	
October	738,211	
November	694,264	
December	638,732	
HOGS			
	1955	1954	
January	5,518,987	4,742,157	
February	4,837,846	3,883,165	
March	5,491,165	4,553,795	
April	4,472,045	3,853,169	
May	4,164,338	3,380,365	
June	3,713,130	3,453,270	
July	3,325,007	
August	3,852,044	
September	4,743,350	
October	5,177,810	
November	5,940,532	
December	6,119,109	
SHEEP AND LAMBS			
	1955	1954	
January	1,223,337	1,242,776	
February	1,079,567	1,090,105	
March	1,244,190	1,148,380	
April	1,179,811	1,066,894	
May	1,228,444	1,044,814	
June	1,205,300	1,199,683	
July	1,209,450	
August	1,207,853	
September	1,290,066	
October	1,291,251	
November	1,160,437	
December	1,167,110	
SIX-MONTH TOTALS			
	1955	1954	
Cattle	9,011,083	8,780,793	
Calves	3,533,904	3,505,783	
Hogs	27,967,461	23,835,921	
Sheep	7,160,649	6,821,993	

January-June hog slaughter numbered 27,967,461 head for about an 18 per cent increase over the 23,835,921 butchered under federal inspection, last year. Sheep slaughter for the period at 7,160,649 head, showed a moderate increase over the 1954 kill of 6,821,993 ovines.

SALABLE LIVESTOCK AT 12 MARKETS IN JUNE

	June, 1955	June, 1954
CATTLE		
Chicago	180,824	186,649
Cincinnati	18,755	18,690
Denver	57,442	75,612
Fort Worth	72,101	78,450
Indianapolis	33,281	42,591
Kansas City	71,726	76,934
Oklahoma City	67,173	69,887
Omaha	172,876	178,284
St. Joseph	61,971	60,340
St. Louis NRY	69,738	84,058
Sioux City	90,049	101,937
S. St. Paul	86,493	91,134
Totals	991,519	1,064,536
CALVES		
Chicago	8,824	10,819
Cincinnati	6,062	6,567
Denver	2,440	4,938
Fort Worth	16,029	19,218
Indianapolis	6,467	7,616
Kansas City	7,243	10,292
Oklahoma City	8,392	6,342
Omaha	3,140	4,607
St. Joseph	4,622	5,811
St. Louis NRY	19,086	24,459
Sioux City	2,508	3,579
S. St. Paul	30,503	29,024
Totals	115,346	133,872
HOGS		
Chicago	190,764	165,857
Cincinnati	46,986	44,770
Denver	12,169	15,012
Fort Worth	10,105	9,805
Indianapolis	137,379	124,878
Kansas City	29,797	32,202
Oklahoma City	12,804	11,825
Omaha	149,041	145,643
St. Joseph	90,098	83,689
St. Louis NRY	161,688	159,673
Sioux City	115,619	122,650
S. St. Paul	177,848	157,965
Totals	1,134,298	1,074,167
SHEEP		
Chicago	23,634	18,947
Cincinnati	8,936	10,333
Denver	17,723	30,067
Fort Worth	126,898	137,507
Indianapolis	8,354	11,321
Kansas City	40,461	44,528
Oklahoma City	15,700	17,388
Omaha	49,921	51,674
St. Joseph	29,673	28,784
St. Louis NRY	27,570	34,475
Sioux City	15,997	20,652
S. St. Paul	10,196	12,463
Totals	375,063	419,139



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 19, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1 to 3:

	Chicago	Kansas City	Omaha	St. Paul
120-140 lbs.	\$12.50-14.50	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.00-16.00	\$13.50-15.50	None qtd.	None qtd.
160-180 lbs.	15.50-16.50	15.00-16.75	\$15.00-16.50	\$13.50-17.00
180-200 lbs.	16.25-17.00	16.25-17.25	16.25-17.25	16.50-18.00
200-220 lbs.	16.75-17.25	16.50-17.25	16.25-17.25	17.25-18.00
220-240 lbs.	16.75-17.25	16.50-17.25	16.25-17.25	17.25-18.00
240-270 lbs.	16.00-16.75	16.50-17.00	16.00-16.75	16.50-17.50
270-300 lbs.	15.50-16.25	15.75-16.75	16.00-16.50	15.50-16.75
300-330 lbs.	15.00-16.25	15.25-16.25	15.00-16.00	15.25-16.25
330-360 lbs.	None qtd.	14.75-15.50	14.00-15.00	14.00-15.25

Medium:

160-220 lbs.	None qtd.	None qtd.	None qtd.	14.00-17.00	None qtd.
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SOWS:

Choice:

270-300 lbs.	15.00-15.50	15.75-16.00	13.25-15.50	15.00-15.75	16.00-16.25
300-330 lbs.	15.00-15.50	15.25-16.00	13.25-15.50	14.50-15.25	16.00-16.25
330-360 lbs.	14.50-15.25	14.50-15.50	13.25-15.50	13.75-15.00	15.00-16.00
360-400 lbs.	13.75-14.75	13.75-14.75	13.25-15.50	12.75-14.00	14.00-15.00
400-450 lbs.	12.00-14.00	13.25-14.00	11.50-13.50	12.25-13.25	13.50-14.00
450-550 lbs.	11.50-13.25	12.25-13.50	None qtd.	11.50-12.75	12.75-13.50

Medium:

250-550 lbs.	None qtd.	None qtd.	None qtd.	11.00-15.00	None qtd.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	23.25-24.50	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	23.25-24.75	23.75-25.50	23.00-24.00	22.75-24.00	None qtd.
1100-1300 lbs.	23.00-24.75	23.00-25.50	22.75-24.00	22.75-24.00	None qtd.
1300-1500 lbs.	22.75-24.00	22.50-24.00	22.25-24.00	22.00-23.50	None qtd.

Choice:

700-900 lbs.	21.25-23.00	22.00-23.75	21.25-23.00	20.50-22.75	None qtd.
900-1100 lbs.	21.25-23.25	22.25-23.75	21.25-23.00	20.50-22.75	22.00-23.00
1100-1300 lbs.	21.25-23.25	21.50-23.75	20.75-23.00	20.25-22.75	22.00-23.00
1300-1500 lbs.	21.00-22.75	21.25-23.00	20.25-22.75	18.50-20.50	21.50-22.50

Good:

700-900 lbs.	18.75-21.25	19.00-22.25	18.25-21.25	18.50-20.50	20.00-22.00
900-1100 lbs.	18.75-21.25	18.75-22.25	18.75-21.25	18.50-20.50	20.00-22.00
1100-1300 lbs.	18.75-21.25	18.75-22.25	18.50-21.25	18.50-20.50	20.00-22.00

Commercial:

all wts.	16.75-18.75	16.50-19.00	16.00-18.75	16.25-18.50	16.00-18.00
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Utility:

all wts.	14.50-16.75	14.00-16.50	12.00-16.00	14.00-16.25	14.00-16.00
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HEIFERS:

Prime:

600-800 lbs.	22.75-23.75	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	22.75-23.75	22.75-23.75	22.75-23.75	22.25-23.25	None qtd.

Choice:

600-800 lbs.	21.00-22.75	20.50-22.75	20.00-22.75	20.00-22.25	21.00-22.00
800-1000 lbs.	21.00-22.75	20.75-23.00	20.50-22.75	20.00-22.25	21.50-22.00

Good:

500-700 lbs.	18.75-21.00	18.50-20.75	16.50-20.50	18.50-20.00	18.50-20.50
700-900 lbs.	18.75-21.00	19.00-20.75	17.50-20.50	18.50-20.00	19.00-21.00

Commercial:

all wts.	16.00-18.75	15.00-19.00	13.00-17.50	15.75-18.50	16.00-17.00
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Utility:

all wts.	12.50-16.00	12.50-15.00	10.00-13.00	13.50-15.75	14.00-16.00
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COWS:

Commercial:

all wts.	12.75-14.50	12.75-13.50	12.00-13.50	12.00-14.00	12.50-13.50
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Utility:

all wts.	11.00-12.75	11.25-13.00	10.25-12.00	10.50-12.00	11.50-12.50
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Can. & cutl.

all wts.	8.50-11.00	9.25-12.25	8.50-10.50	9.00-10.50	8.00-10.50
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BULLS (Yrks. Excl.) All Weights:

Good	None qtd.	12.50-15.00	None qtd.	13.00-14.25	12.50-14.00
Commercial	14.00-15.00	15.50-16.00	13.50-14.00	14.25-15.00	12.50-14.00
Utility	13.00-14.00	14.25-15.50	11.00-13.50	12.00-14.25	14.00-16.00
Cutter	10.50-13.00	12.00-14.25	9.50-11.00	11.00-12.00	12.50-14.00

VEALERS, All Weights:

Ch. & pr.	18.00-23.00	21.00-23.00	17.00-19.00	18.50-20.50	19.00-22.00
Com'l & gd.	13.00-18.00	16.00-21.00	12.00-17.00	12.00-18.50	14.00-19.00

CALVES (500 Lbs. Down):

Ch. & pr.	16.00-21.00	18.00-22.00	16.50-18.00	17.00-19.50	17.00-19.00
Com'l & gd.	12.00-16.00	14.00-18.00	11.00-16.50	11.00-17.00	12.00-17.00

SHEEP & LAMBS:

SPRING LAMBS:

Gd. & pr.	20.00-21.00	20.50-22.00	19.50-20.25	19.50-20.00	19.50-20.00
Ch. & cutl.	17.50-20.00	19.00-20.50	16.50-19.50	18.00-19.50	18.00-19.00

EWES (Shorn):

Gd. & cutl.	4.50-5.50	4.00-5.00	4.50-5.00	4.50-5.50	4.50-5.00
Cull & util.	3.00-4.50	2.50-4.00	2.00-4.50	3.00-4.50	2.50-4.00

Order Buyers
SOUTH ST. PAUL, MINN. (Office)
427 Exchange Building

Charles E. Lee, President
Phones:
LaSalle 4666-6461

CAPITOL

LIVESTOCK CO., INC.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended July 16.

	Week Ended	Prev. Week	Cor. Week
	July 16	July 9	1954
Chicago	21,356	21,446	23,398
Kan. City	17,693	19,332	26,582
Omaha	28,802	22,053	29,000
E. St. Louis	14,137	9,923	16,163
St. Joseph	11,184	9,553	13,712
St. Louis	9,243	8,585	10,767
Wichita	6,031	3,433	7,076
New York			
Jer. City	12,596	10,372	12,794
Okla. City	16,290	10,021	14,265
Cincinnati	5,294	4,154
Denver	12,610	12,966	14,578
St. Paul	17,334	14,179	17,354
Milwaukee	3,188	8,202
Totals	175,569	140,432	187,957

	Week Ended	Prev. Week	Cor. Week
	July 16	July 9	1954
Chicago	29,086	27,603	27,654
Kan. City	9,260	6,470	10,384
Omaha	34,813	27,560	21,039
E. St. Louis	16,803	13,977	13,390
St. Joseph	16,390	12,747	15,532
St. Louis	11,806	8,502	12,401
Wichita	9,270	6,810	6,478
New York			
Jer. City	39,261	31,229	39,161
Okla. City	8,985	5,428	8,659
Cincinnati	13,716	10,330
Denver	8,729	6,757	7,208
St. Paul	36,735	24,656	25,272
Milwaukee	3,692	3,411
Totals	224,804	186,161	188,669

	Week Ended	Prev. Week	Cor. Week
	July 16	July 9	1954
Chicago	3,736	3,561	5,658
Kan. City	6,745	6,288	9,781
Omaha	10,766	9,313	10,107
E. St. Louis	5,533	4,932	7,282
St. Joseph	11,356	7,007	14,012
St. Louis	3,679	2,196	5,506
Wichita	2,921	1,800	3,127
New York			
Jer. City	49,044	43,499	53,981
Okla. City	8,307	4,350	4,153
Cincinnati	2,034	1,754
Denver	10,446	4,156	9,484
St. Paul	2,600	2,306	3,412
Milwaukee	537	456
Totals	117,067	89,669	126,907

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended July 9:

	Week Ended	Same week
	July 9	1954
Western Canada	16,074	15,258
Eastern Canada	17,111	17,461
Totals	33,185	32,719

	Week Ended	Same week
	July 9	1954
Western Canada	49,130	34,232
Eastern Canada	50,515	37,736
Totals	99,645	71,968

	Week Ended	Same week
	July 9	1954
All-hog carcasses	106,427	79,389

	Week Ended	Same week
	July 9	1954
Western Canada	2,584	2,327
Eastern Canada	4,300	4,652
Totals	6,884	6,979

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 15:

Cattle Calves Hogs* Sheep

Salable	115	46
Total (Inc. directs)	5,533	3,715	15,965	16,256
Prev. week:	82	29
Total (Inc. directs)	4,822	3,071	13,476	11,320

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
July 14	1,093	683	8,290	1,736
July 15	1,432	508	8,107	625
July 16	273	341	1,734	1,416
July 18	19,848	292	12,218	1,186
July 19	5,000	300	10,000	1,500
July 20	15,000	200	8,000	1,000

*Week so far ... 39,848 792 30,218 3,000

Wk. ago. 39,266 1,113 27,726 3,142

Yr. ago. 41,683 1,811 28,986 5,560

2 years ago ... 36,128 1,804 24,132 10,379

*Including 656 cattle, 2,540 hogs and 759 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
July 14	2,133	20	2,007	282
July 15	1,553	26	879	27
July 16	151	4	351	10
July 18	5,417	11	551	28
July 19	2,000	2,000
July 20	6,000	2,000

Week so far ... 13,417 11 4,551 28

Wk. ago. 14,942 166 5

DOCK
 e Chl-
 current

 Sheep
 1,786
 625
 1,414
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 1,560
 1,000
 3,600
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 5,563
 10,379
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 ers.
 Sheep
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 27
 10
 23
 ...
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 31
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 127,505
 19,419
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EXACTO-CLIPPER

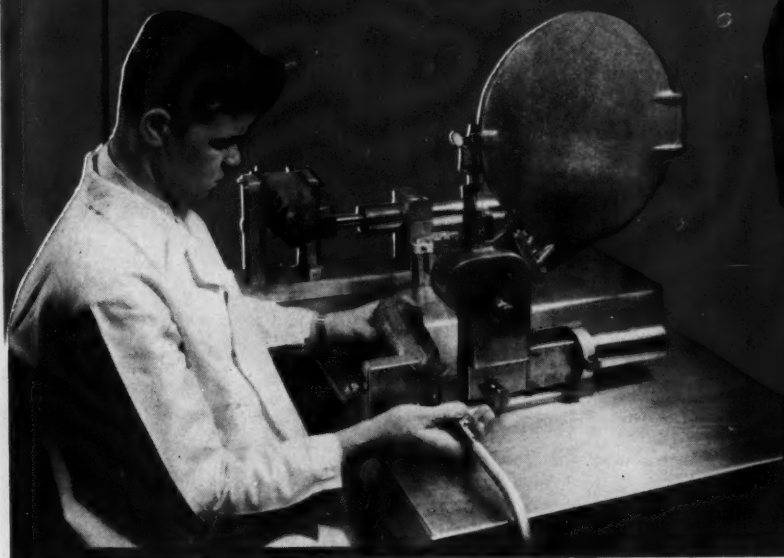
Air Tight Closures for All Plastic Casings and Bags

- An air powered machine which applies new light weight, extra strong, inexpensive closure clip.
- Automatically gathers bag or casing ready for clip.
- Inexpensive vacuum attachment available. No adjustment required for different casing or bag sizes.
- Makes air or vacuum tight seal.

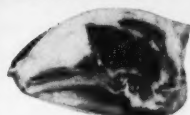
**SAVES 20%
Casing Costs**

**SAVES 75%
Labor Costs**

**IMPROVES
Package Appeal**



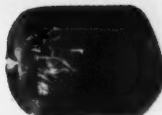
Non-Corrosive Stainless Steel
and Aluminum Construction,
Easy to Clean and Maintain...
Simple and Tireless to Operate!



FRESH MEAT



PROCESSED CHEESE



MEAT LOAF



GREASE



LIVER SAUSAGE



SMOKED BUTTS



FRESH VEGETABLES



DRIED FRUIT

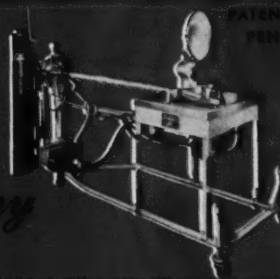


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4000 SOUTH PRINCETON AVE. CHICAGO 9, ILLINOIS

SEMI-AUTOMATIC EXACTO-FILL®
FILLS ... SEALS ... CUTS
Links from continuous length casing.
Liver Sausage - Sandwich Spreads.
Hot and Cold Processed Cheese.



PATENTS
PENDING

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, July 16, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 3,728 hogs; Wilson, 2,940 hogs; Agar, 10,272 hogs; Shippers, 8,210 hogs; and Others, 12,146 hogs.

Totals: 24,356 cattle, 1,232 calves, 37,296 hogs, and 3,736 sheep.

KANSAS CITY

Armour, 3,178 945 1,813 2,215
Swift, 2,638 1,093 2,488 3,593
Wilson, 1,288 80 2,626
Butchers, 7,093 10 649 261
Others, 1,140 227 1,584 676

Totals: 15,337 2,355 9,260 6,745

OMAHA

Armour, 3,178 945 1,813 2,215
Swift, 2,638 1,093 2,488 3,593
Wilson, 1,288 80 2,626
Butchers, 7,093 10 649 261
Others, 1,140 227 1,584 676

Totals: 22,044 33,705 7,597

E. ST. LOUIS

Armour, 3,226 676 4,877 3,326
Swift, 3,100 1,860 8,716 2,297
Hunter, 510 3,210
Hell, 2,407
Krey, 2,418
Laclede
Luer

Totals: 6,836 2,476 21,628 5,533

ST. JOSEPH

Armour, 3,552 834 8,060 2,264
Swift, 3,490 274 4,384 2,588
Others, 3,967 4,618

Totals: 11,009 1,308 17,062 4,852

*Do not include 324 calves, 3,946 hogs, and 6,594 sheep direct to packers.

SIoux CITY

Armour, 3,177 5,729 819
Swift, 3,045 3,749 853
Butchers, 492 1
Others, 11,139 16,502 614

Totals: 20,443 1 25,980 2,286

WICHITA

Armour, 2,656 479 2,013
Kansas, 795
Dunn, 179
Dold, 108
Sunflower, 149
Pioneer, 47
Excel, 663
Armour, 59
Swift, 1,143
Others, 1,143

Totals: 5,109 479 3,186 3,832

OKLAHOMA CITY

Armour, 3,910 454 1,173 1,095
Wilson, 3,453 797 1,193 1,740
Others, 4,359 1,400 828 671

Totals: 11,702 2,651 3,151 3,506

*Do not include 1,203 cattle, 734 calves, 5,781 hogs and 4,701 sheep direct to packers.

LOS ANGELES

Armour, 308 39 1
Swift, 39 8
Wilson, 106 874
Unfed, 874 16 246
Com'l, 767 663
Atlas, 629 39
Ideal, 422
Acme, 419 257
Machlin, 443
Coast, 2,640 791 283

Totals: 7,695 886 886

DENVER

Armour, 1,595 50 1,988 8,874
Swift, 1,865 138 3,045 3,974
Cudahy, 643 161 2,383 845
Wilson, 315
Others, 7,390 69 2,291 791

Totals: 11,718 418 9,707 11,487

CINCINNATI

Gall, 394
Meyer, 215 24
Schlachter, 215 24
Northside, 4,330 1,363 14,125 3,040
Others, 4,330 1,363 14,125 3,040

Totals: 4,545 1,387 14,125 3,434

ST. PAUL

Armour, 6,037 2,560 8,898 899
Bartusch, 1,212 32
Rifkin, 1,065 32
Swift, 1,150 2,121 27,837 1,701
Others, 2,556 1,902 10,801 828

Totals: 19,890 6,615 47,536 3,428

FORT WORTH

Armour, 1,559 3,154 1,185 6,452
Swift, 2,186 2,877 1,265 8,920
Bl. Bon, 797 34 392
City, 639 47 34
Rosenthal, 101 10

Totals: 5,282 6,122 2,876 15,372

TOTAL PACKER PURCHASES

Week end. Prev. Same
July 16 week 1954
Cattle, 173,056 141,869 186,843
Hogs, 226,401 185,560 202,723
Sheep, 71,808 52,492 76,117

CORN BELT DIRECT TRADING

Des Moines, July 20—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$14.25@16.35
180-240 lbs. 16.25@17.65
240-300 lbs. 15.35@17.65
300-400 lbs. 14.45@16.50
Sows:
270-360 lbs. 14.50@15.50
400-500 lbs. 10.75@14.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
July 14	39,500	34,000	33,000
July 15	40,000	36,000	29,000
July 16	22,000	30,000	36,000
July 18	37,000	55,000	33,500
July 19	31,000	35,000	49,500
July 20	35,000	41,000	45,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, July 20, were as follows:

CATTLE:
Steers, ch. & pr. None qtd.
Steers, gd. & ch. \$23.00@25.00
Steers, com'l & gd. None qtd.
Heifers, gd. & ch. 20.50@22.50
Heifers, util. & com'l None qtd.
Cows, can. & cut. 10.00@13.50
Bulls, util. & com'l 14.00@16.50
VEALERS:
Choice & prime \$23.00@24.00
Good & choice 19.00@22.00
Util. & com'l None qtd.
HOGS:
Choice, 180/240 \$18.00@18.50
Sows, 409/down 15.00@15.25
LAMBS:
Good & choice \$21.00@22.00

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended July 16, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,596	14,005	39,261	49,044
Baltimore, Philadelphia	9,188	1,249	22,080	3,063
Cincinnati, Cleveland, Detroit, Indianapolis	17,390	8,004	74,100	15,482
Chicago Area	25,348	6,984	47,314	4,955
St. Paul-Wis. Areas ²	31,330	18,075	78,640	6,164
St. Louis Area ³	14,918	7,869	49,412	10,712
Sioux City	8,323	20	11,433	2,490
Omaha	31,768	1,051	52,082	13,736
Kansas City	15,555	5,650	20,089	9,489
Iowa-So. Minnesota ⁴	28,466	10,810	197,759	31,780
Louisville, Evansville, Nashville, Memphis	12,002	13,663	36,035	Available
Georgia-Alabama Areas ⁵	10,000	4,758	15,190
St. Joseph, Wichita, Okla. City	21,930	6,395	32,616	14,137
Ft. Worth, Dallas, San Antonio	25,438	10,473	10,591	21,807
Denver, Ogden, Salt Lake City	15,385	989	11,699	17,464
Los Angeles, San Francisco Areas ⁶	27,795	4,256	25,852	36,488
Portland, Seattle, Spokane	8,920	1,472	11,625	12,060
GRAND TOTAL	316,752	115,153	736,598	248,831
Totals previous week	261,711	88,146	596,774	269,866
Totals same week 1954	322,779	131,370	614,626	282,281

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Wis., St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 9, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Good and Choice	Grade B ³	Dressed	Grade B ³	Handyweights	Good	Handyweights
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$19.50	\$20.50	\$21.00	\$21.00	\$27.50	\$32.65	\$24.35	\$24.00
Montreal	20.50	21.45	20.00	19.70	28.50	33.50	25.85	27.05
Winnipeg	19.55	19.00	20.91	20.49	24.50	29.50	19.61	24.00
Calgary	19.03	20.00	22.50	22.55	23.50	28.50	22.00	24.80
Edmonton	18.40	18.65	20.25	19.00	24.00	29.10	23.40	23.00
Lethbridge	18.62	18.87	22.62	21.00	23.35	28.05	20.00	23.25
Pr. Albert	18.50	18.75	21.00	21.50	23.50	28.50	18.25	22.00
Moose Jaw	17.75	18.50	19.10	17.50	23.50	28.50	17.00	19.25
Saskatoon	18.00	17.70	21.00	22.00	23.50	28.50	17.55	21.00
Regina	18.25	17.25	19.10	19.60	23.50	28.50
Vancouver	19.00	17.50	21.50	20.00	31.15	20.25

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended July 15:

	Cattle	Calves	Hogs
Week ended July 15	4,630	1,658	7,237
Week previous (five days)	2,735	1,093	4,867
Corresponding week last year	3,346	1,606	4,571

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, July 20, were reported as follows:

CATTLE:
Steers, ch. & pr. \$22.00@23.50
Steers, choice 22.50 only
Steers, good 18.50@20.00
Steers, commercial 16.50@18.00
Heifers, choice 20.00@21.00
Heifers, good 17.50@19.50
Heifers, com'l 15.00@17.00
Cows, util. & com'l 11.00@13.00
Cows, can. & cut. 9.50@11.00
Bulls, util. & com'l 12.50@14.50
Bulls, good 11.50@13.50
HOGS:
Choice, 200/210 \$17.25@18.00
Choice, 210/220 17.25@18.00
Choice, 220/240 17.25@18.00
Choice, 240/270 16.75@17.50
Sows, 409/dn. 13.50@14.25
LAMBS:
Choice & prime 19.00@19.50

COOLER-FREEZER OCCUPANCY

Utilization of public cooler space in June was unchanged for the third straight month at 60 per cent of capacity. This was two points below average and four points below June 30, 1954. Average change is a one-point rise. Freezer occupancy rose seasonally, and at the close of the month, was at 66 per cent of capacity, but seven points below a year ago. Freezer occupancy is expected to rise in July.

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